



Frederick P. Fish
1855-1930

W.K. Richardson
1859-1951

FISH & RICHARDSON P.C.

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Alexandria, VA 22314



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WASHINGTON, DC

Re: Notice of Opposition vs. JALEO Trademark Application
Ser. No. 77/287,412
Our Ref.: 13329-0015PP1

Dear Commissioner:

In light of the technical difficulties being experienced today by the website of the Trademark Trial and Appeal Board, enclosed herewith please find a Notice of Opposition against Ser. No. 77/287,415 for the mark JALEO.

The Office is hereby authorized to charge all filing fees to Deposit Account No. 06-1050, our reference number 13329-0015PP1.

Very truly yours,

Keith A. Barritt

Enclosure

40513651.doc



08-20-2008

**IN THE UNITED STATES PATENT AND TRADEMARK OFFICE
BEFORE THE TRADEMARK TRIAL AND APPEAL BOARD**

In the matter of application Serial No. 77/287,412
For the mark JALEO
Published in the Official Gazette on April 22, 2008

PROXIMO MANAGEMENT LLC,

Opposer,

v.

GRUPO COMERCIAL ROOL SA de CV

Applicant.

OPPOSITION NO. _____

NOTICE OF OPPOSITION

Proximo Management LLC ("Opposer"), a limited liability company organized under the laws of the District of Columbia, with a business address of 425 8th Street, N.W., Suite #1131, Washington, DC 20004, believes that it will be damaged by registration of the mark shown in the above-identified application, and hereby opposes such application. The grounds for opposition are as follows:

1. Opposer and/or its predecessors have been in the business of providing restaurant services since at least as early as 1993.
2. Opposer and/or its predecessors have been using in U.S. commerce the mark JALEO for restaurant services since at least as early as 1993.
3. Opposer currently owns federal trademark registration no. 1,822,109 for JALEO for "restaurant services," based on an application filed August 28, 1992 and registered February 15, 1994, which is now incontestable (see Exhibit 1).
4. On September 24, 2007, Applicant filed an application, Ser. No. 77/287,412, based on an intent to use the mark JALEO for "tequila" (see Exhibit 2).
5. Only three federal trademark applications have ever been filed for marks containing the term JALEO (see Exhibit 3).
6. One prior third party federal registration for JALEO for various toiletries, Reg. No. 2,409,972, has been cancelled (see Exhibit 4).
7. Opposer's JALEO registration is the only active U.S. federal trademark registration for any mark containing the term JALEO (see Exhibit 3).

8. Besides the marks referred to in Paragraphs 3 and 6 above, Applicant's JALEO application is the only other U.S. federal trademark application ever filed for any mark containing the term JALEO (see Exhibit 3).
9. JALEO is not widely used by third parties as a trademark.
10. Opposer's JALEO mark is unique and distinctive.
11. Opposer's JALEO mark is arbitrary as applied to restaurant services.
12. Opposer's JALEO restaurant has gained national press attention (see Exhibit 5).
13. Opposer's JALEO restaurant is one of the premiere restaurants specializing in Hispanic foods in the country (see Exhibit 5).
14. Many parties provide both restaurant services and tequila under the same trademark, including MARGARITAVILLE (see Exhibit 6), CABO WABO (see Exhibit 7), EL AGAVE (see Exhibit 8), ANTONIO'S (see Exhibit 9), and CASAMAGNA (see Exhibit 10).
15. Many parties provide restaurant services that specialize in offering tequila, including Moquila Restaurant and Tequila Bar (see Exhibit 11), El Jardin Restaurant and

Tequila Bar (see Exhibit 12), La Sandia Mexican Kitchen and Tequila Bar (see Exhibit 13), and The Matador Restaurant Tequila Bar (see Exhibit 14).

16. A total of 86 federal trademark applications have been filed with the words “tequila” and “restaurant” (or their plurals) in the identification of goods and services, thus far resulting in 42 registrations (see Exhibit 15).

17. The search results in Exhibit 15 do not include multiple applications filed by the same party for the same mark for both tequila and restaurant services, such as MARGARITAVILLE (see Exhibit 6), CABO WABO (see Exhibit 7) and EL AGAVE (see Exhibit 8).

18. Consumers are accustomed to restaurant services and tequila being offered under the same trademark.

19. Consumers are accustomed to restaurants specializing in offering tequila.

20. Opposer’s restaurant services offered under the JALEO mark specialize in serving Hispanic food (see Exhibits 5 and Exhibit 16).

21. Tequila is well-known as a product produced in Mexico, a Hispanic country.

22. The goods identified in Applicant's JALEO application and the services identified in Opposer's JALEO registration are similar and closely related.

23. The Federal Circuit has found on several occasions that distilled spirits such as tequila are inexpensive commodities. See In re Chatam International Inc., 71 USPQ2d 1944 (Fed. Cir. 2004); and In re Majestic Distilling Co., 65 USPQ2d 1201, 1207 (Fed. Cir. 2003) ("[M]alt liquor and tequila are both fairly inexpensive and likely to be purchased on impulse").

24. Purchasers of the distilled spirits intended to be sold by Grupo Comercial Rool under the JALEO mark are not "sophisticated purchasers" for purposes of trademark law analysis. See Alfred Dunhill of London, Inc. v. Kasser Distillers Products Corp., 175 USPQ 586 (E.D. Pa. 1972), aff'd, 178 USPQ 449 (3d Cir. 1973) (finding the average purchaser of scotch "is not likely to exercise a high degree of care in his purchase").

25. Opposer has priority over Applicant's JALEO application by virtue of
(i) Opposer's use in U.S. commerce of JALEO well prior to Applicant's filing date and
(ii) Opposer's ownership of Oppser's JALEO registration issued prior to Applicant's filing date.

26. Opposer's JALEO mark is identical to the word portion of Applicant's JALEO application.

27. The JALEO mark is the dominant element in Applicant's JALEO application.
28. The marks in Opposer's JALEO registration and Applicant's JALEO application create the same commercial impression.
29. The notoriety of Opposer's JALEO restaurant increases the likelihood that consumers will be confused by the use of JALEO on tequila.
30. Applicant's mark depicted in Applicant's JALEO application so resembles Opposer's previously adopted and registered JALEO mark in sight, sound, meaning, and overall commercial impression as to be likely, when used on or in connection with the Applicant's goods, to cause confusion, or to cause mistake, or to deceive under Section 2(d) of the Lanham Act.

WHEREFORE, Opposer prays that this opposition be sustained and that Applicant be denied registration of the mark depicted in the JALEO application.

Respectfully submitted,

PROXIMO RESTAURANTS LLC



Keith A. Barritt, Esq.

FISH & RICHARDSON, P.C.

P.O. Box 1022

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phone: (202) 783-5070

fax: (877) 769-7945

Attorneys for Opposer

August 20, 2008

40513299.doc

**IN THE UNITED STATES PATENT AND TRADEMARK OFFICE
BEFORE THE TRADEMARK TRIAL AND APPEAL BOARD**

In the matter of application Serial No. 77/287,412
For the mark JALEO
Published in the Official Gazette on April 22, 2008

PROXIMO MANAGEMENT LLC,

Opposer,

v.

GRUPO COMERCIAL ROOL SA de CV

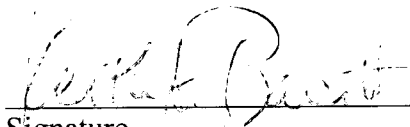
Applicant.

OPPOSITION NO. _____

CERTIFICATE OF SERVICE

In accordance with 37 CFR 2.111(b), the undersigned hereby certifies that on August 20, 2008, a true copy of the foregoing NOTICE OF OPPOSITION was deposited in the U.S. mail, first-class, postage prepaid, addressed to the following correspondent address of record for Grupo Comercial Rool SA de CV:

Alejandro Malacara
82 Chapel Hill Circle
San Antonio, TX 78240



Signature

40513299.doc

EXHIBIT 1


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Typed Drawing

Word Mark	JALEO
Translations	The English translation of "JALEO" is "uproar" or "raucus".
Goods and Services	IC 042. US 100. G & S: restaurant services. FIRST USE: 19930405. FIRST USE IN COMMERCE: 19930405
Mark Drawing Code	(1) TYPED DRAWING
Serial Number	74308522
Filing Date	August 28, 1992
Current Filing Basis	1A
Original Filing Basis	1B
Published for Opposition	January 19, 1993
Registration Number	1822109
Registration Date	February 15, 1994
Owner	(REGISTRANT) Roadshow, Inc. CORPORATION DELAWARE 2404 Wisconsin Avenue, N.W. Washington D.C. 20007
	(LAST LISTED OWNER) PROXIMO RESTAURANTS LLC LTD LIAB CO D.C. 425 8th Street, NW, Suite 1131 Washington D.C. 20004
Assignment Recorded	ASSIGNMENT RECORDED
Attorney of Record	KEITH BARRITT
Type of Mark	SERVICE MARK
Register	PRINCIPAL
Affidavit Text	SECT 15. SECT 8 (6-YR). SECTION 8(10-YR) 20040415.
Renewal	1ST RENEWAL 20040415
Live/Dead Indicator	LIVE

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Word Mark	JALEO
Translations	The foreign wording in the mark translates into English as UPROAR or RACKET.
Goods and Services	IC 033. US 047 049. G & S: Tequila
Mark Drawing Code	(3) DESIGN PLUS WORDS, LETTERS, AND/OR NUMBERS
Design Search Code	26.11.21 - Rectangles that are completely or partially shaded
Serial Number	77287412
Filing Date	September 24, 2007
Current Filing Basis	1B
Original Filing Basis	1B
Published for Opposition	April 22, 2008
Owner	(APPLICANT) GRUPO COMERCIAL ROOL SA DE CV CORPORATION MEXICO ALBERTA 2288 - 4 B COLOMOS PROVIDENCI GUADALAJARA MEXICO 44630
Attorney of Record	ALEJANDRO MALACARA
Description of Mark	Color is not claimed as a feature of the mark. The mark consists of A BLACK SQUARE INSIDE APPEARS THE WORD "JALEO" IN WHITE.
Type of Mark	TRADEMARK
Register	PRINCIPAL
Live/Dead Indicator	LIVE

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Current Search: S1: (jaleo)[COMB] docs: 3 occ: 12

	Serial Number	Reg. Number	Word Mark	Check Status	Live/Dead
1	77287412		JALEO	TARR	LIVE
2	75635703	2409972	JALEO	TARR	DEAD
3	74308522	1822109	JALEO	TARR	LIVE

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TARR Status	ASSIGN Status	TDR	TTAB Status
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 (Use the "Back" button of the Internet Browser to return to TESS)**Typed Drawing**

Word Mark	JALEO
Goods and Services	(CANCELLED) IC 003. US 001 004 006 050 051 052. G & S: PERFUMERY, NAMELY, PERFUMES, TOILET WATER, SCENTED WATER, DEODORANTS FOR PERSONAL USE, ESSENTIAL OILS FOR PERSONAL USE, BODY, FACIAL AND SKIN LOTIONS AND OILS; BATH OILS AND BEADS; SKIN, FACIAL, AND BODY SOAPS; AFTERSHAVE LOTION, HAIR SHAMPOOS, HAIR LOTIONS, TALCUM POWDER FOR TOILET USE, SACHETS FOR PERFUMING LINEN
Mark Drawing Code	(1) TYPED DRAWING
Serial Number	75635703
Filing Date	February 8, 1999
Current Filing Basis	44E
Original Filing Basis	1B;44D
Published for Opposition	September 12, 2000
Registration Number	2409972
Registration Date	December 5, 2000
Owner	(REGISTRANT) MY OWN GARDEN CORPORATION FRANCE 7 place Vendome 75001 PARIS FRANCE
Attorney of Record	Lawrence E. Abelman
Priority Date	October 12, 1998
Type of Mark	TRADEMARK
Register	PRINCIPAL
Live/Dead	DEAD

Indicator**Cancellation
Date**

September 8, 2007

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EXHIBIT 5



A Spanish Treat Is Near

Fans of jamón Ibérico, Spain's legendary fatty cured pork, no longer have to go to Spain to satisfy their cravings.

Starting this week, Jaleo, a popular restaurant and tapas bar in Washington, will be the first restaurant in the United States to serve Ibérico products, above, made from a breed of black-hoofed Iberian hogs native to Spain. Spanish meat products exported to the States must be made from animals slaughtered at plants that meet safety and sanitation standards of the Food Safety and Inspection Service, an agency of the United States Department of Agriculture. Until recently, there were none in Spain that did.

But last July, Embutidos Fermin in La Alberca became the first certified Spanish slaughterhouse eligible to export the products to the States. The chef of Jaleo, José Andrés, teamed up with the company and the Rodgers Collection, a fine-foods importer, to bring Ibérico products over.

Jamón Ibérico, a Spanish delicacy as coveted by foodies as Beluga caviar or Kobe beef and which can retail for as much as \$45 a pound, won't be available until winter 2007. Premium jamón Ibérico de bellota, made from pigs born in the spring and fattened on fallen acorns, is expected to be available in the summer of 2008. But Jaleo will begin serving tapas of Ibérico chorizo and salchicón this month with prices from \$7 to \$12 a plate. Information: (202) 628-7949, www.jaleo.com. Other restaurants and food stores are expected to follow soon.

New York Times, July 9, 2006

spanish

"Multilateral Menus", USA Today, July 12, 2004

Spain has become the global epicenter of culinary creativity, thanks to chefs such as Ferran Adrià of El Bulli near Barcelona and Juan Mari Arzak of Arzak in San Sebastián. Many of the world's top chefs have gone there to study their bold juxtapositions of flavors, textures and temperatures, and the lessons are trickling here. America still awaits its first great, cutting-edge Spanish restaurant, but in the meantime a number of traditional eateries have upgraded their fare. On a more accessible level, plenty of innovation is occurring at the tapas bars springing up in every major city.

► **Hallmarks:** Spain boasts about a half-dozen distinct regional cuisines — Basque and Catalan are prominent here — but the strength in all of them is high-quality, boldly flavored ingredients: cheeses such as Manchego, Cabrales and Idiazabal; cured meats such as serrano ham and chorizo sausage; seafood such as bonito (tuna) and bonito (jack cod); *pimientos* (peppers); sherry, vinegar, and olive oil.

► **Classic dishes:** Paella (saffron-scented rice cooked with chicken, seafood and vegetables); marinated anchovies and mussels; *pimientos* (peppers)

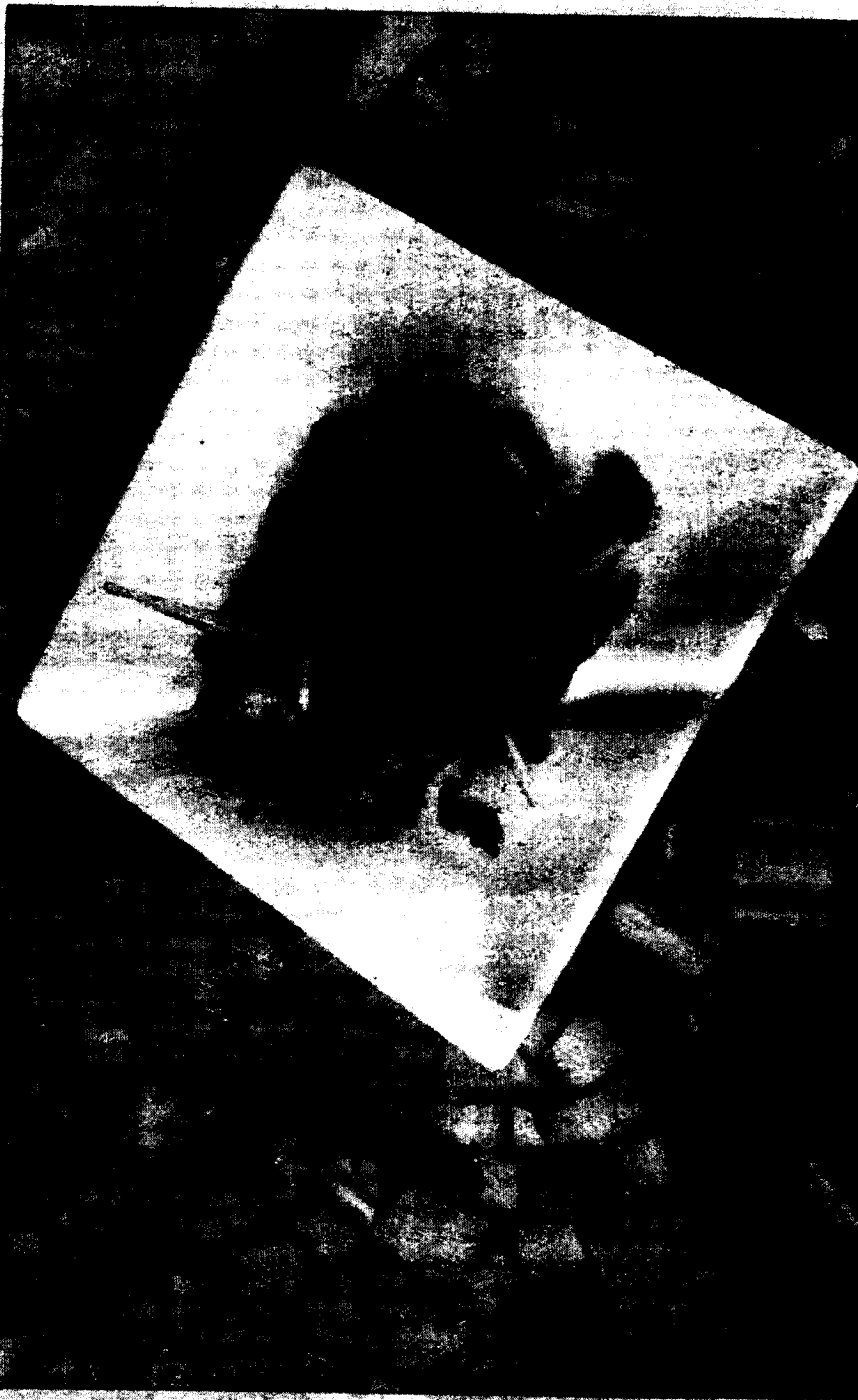
stuffed with *boquerón*; gazpacho soup; *gambas al ajillo* (garlic shrimp); and warm octopus with potatoes and pimenton (*paprika*).

► **Top ambassador:** José Andrés, Jaleo, Washington, D.C. (202-628-7949). A native of northern Spain, Andrés has been at the forefront of the tapas movement since opening Jaleo a decade ago and won a James Beard Award as best Mid-Atlantic chef in 2003. Lately, he has been exploring an edgier style of cooking at the six-seat *Mimbé*, located inside his Nuevo Latino eatery, Café Atlántico.

"You need to see Spain from an artis-

tic point of view — Picasso, Dalí," he says. "Spain has always been about very creative people, and it was only a matter of time before it showed up in the cooking. In Spain there is the traditional and the creative cuisine, and the young minds of tomorrow are going there to see it. It is bringing magic to the young people and fascination to the food world."

► **Other notable restaurants:** Café Madrid, Dallas; Solera, Minneapolis; Peto, Casa Mono and Solera, New York; Mergas, Norwalk, Conn.; El Celler de Can Roca and Piperade, San Francisco; The Harvest Vine, Seattle.

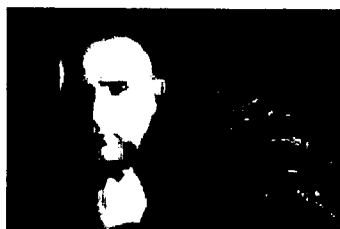


At Washington, D.C.'s Jaleo, Chef/co-owner José Andrés presents a plate of tomato and watermelon with mint oil. At left is a mosaic of Catalan spinach, made with pine nuts, apples and raisins.

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ELTABURETE

JOSÉ RAMÓN ANDRÉS AND ANTONI YELAMOS — WE HAVE NO RESERVATIONS



By Dave McIntyre

By 6 pm on any weeknight evening, the noise level at **Jaleo**, a popular tapas restaurant in Washington D.C.'s Penn Quarter neighborhood, is beginning to rise. Tables are filling rapidly, and late-comers are consigned to squeeze into the narrow doorway or elbow through the crowded bar area, eager to snack on the traditional tapas menu created by executive chef **José Ramón Andrés** or sip a Spanish wine selected by **Antoni Yelamos**. Around the corner at the Latin American **Café Atlántico**, lawyers, lobbyists and congressional notables are sipping *mojitos* while servers mash avocados for guacamole in traditional stone molcajete. Upstairs, a team of three chefs prepares a futuristic Spanish feast for diners lucky enough to snag a reservation at **minibar**, a six-seat restaurant-within-a-restaurant. Two blocks away, the scene is repeated at **Zaytinya**, where Spanish tapas are exchanged for the Greek and Turkish *mezze* of the eastern Mediterranean in a lofty space that evokes the Greek islands.



These popular establishments within a stone's throw of each other form the core of the **Proximo Restaurants** empire that has extended its presence to the D.C. suburbs with branches of Jaleo in Bethesda, Maryland, and Crystal City, Virginia, and the Mexican-themed **Oyamel** in Crystal City. But the group's influence stretches nationwide through the reputation and evangelistic zeal of the 36-year-old Andrés, one of America's star chefs. Andrés' accolades include the 2003 James Beard Award as Best Chef in the Mid-Atlantic, as well as a slew of "best chef" plaudits by the nation's food and wine magazines. He regularly commutes to his native Spain to film a cooking show for the home-country crowd. A disciple of Ferran Adria, Spain's most famous and inventive chef, Andrés gives vent to his modernist creativity at minibar while remaining true to his heritage with Jaleo. And he has taken his crusade for Spanish cuisine to the American home with the publication in late 2005 of his first book, *Tapas: A Taste of Spain in America*, with co-author Richard Wolfe.

Aside from helping to ignite the small-plate craze in American restaurants, Jaleo has played a role in popularizing Spanish wine. Antoni Yelamos created the all-Spanish wine list, and now oversees operations at all of Proximo's restaurants. I spoke with the two of them at their flagship Jaleo.

Dave: Jaleo helped ignite the tapas craze in the United States. Did you foresee this happening when you opened here?

José: When Rob Wilder and Roberto Alvarez - the principal partners in Proximo - came to me 13 years ago and said they wanted to open a tapas place in Washington D.C., I thought they were crazy. At the time, I thought many people would have difficulty distinguishing Spanish food from Mexican food. How were we going to see this concept? The way to go was to give diners the most authentic experience possible, no adjustments for American tastes.

Dave: How have American perceptions of Spanish cuisine and wine changed?

Antoni: The opportunities to purchase and enjoy Spanish wines and food have expanded immensely. A decade ago, most of the high-end restaurants were French. Then there were ethnic restaurants that were somewhat marginal, with low budgets and low expectations. The change has been that Americans have traveled a lot, and they respond to the authenticity that José mentioned. Many people who come to Jaleo today say they have been to Barcelona or Madrid and that this reminds them of their experiences in Spain.

José: We had a lot of lonely days at first. Now, the landscape is very different. Jaleo is packed all week and

the wait for a table on a Friday night can be over an hour.

Dave: When you started out, did you find any resistance or skepticism to a list entirely of Spanish wines? Did you find yourself educating the American consumer?

Antoni: People who are interested in wine will experiment if given the chance, or if they have no other choice. The main problem we had at first was availability. When we started, I was having trouble getting the wines I wanted for the restaurant. In fact, we helped get many wines into this country simply by telling importers, "I want this wine. Here's the winemaker's phone number. Call him, and I promise I will buy the wine." Nowadays, there are more wines from Spain available here than we can fit on a wine list.

Dave: Describe the present atmosphere for Spanish cuisine and wine here in the States. One reads of Ferran Adria all the time, and José is nationally recognized. What has that done for Spanish cuisine in this market?

José: You see a bit of Spain everywhere. Tapas-style small plates restaurants sprout up on every corner. Americans have really taken to the idea of tapas. I think it is because it's a relaxed way of eating and it allows them to try a little bit of everything. Some American chefs have begun exploring Spanish products like jamon Serrano, pimenton, and more. And Americans can find many Spanish products in most good supermarkets, so they can reproduce some of those flavors at home.

Antoni: Spanish cuisine is hot here in the United States today, but I don't think there are enough Spanish restaurants to meet the demand. There hasn't been a tradition before - there aren't that many well-trained chefs who can execute Spanish cuisine here in the States, although there are obviously a number of talented chefs who are turning their attention to Spain.

Dave: Are there more Spanish chefs coming from Spain to the United States?

Antoni: Not many, no.

José: I am working on it, Dave - give me some time! Spain is seen as a place of innovation right now. People like Ferran Adria and Juan Mari Arzak are stirring the pot, so to speak -

Dave: That's not exactly a culinary metaphor!

José: My point is, they are pushing things forward, with new ways of thinking about food. These innovations are shared among cooks, and their disciples will be carrying the innovations forward, including to the States. And you have American chefs traveling to Spain to work with these innovators and bring back their ideas as well.

Dave: What are we drinking?

Antoni: We're actually drinking wine made from juice grown in my back yard, where I grew up in Spain. Though it's not my property. This is Abadel Reserva 39, the 1999 vintage, from the Pla de Bages, a new region in terms of popularity, though people in the area have been making wine for hundreds of years. In fact, Bages comes from Bacchus, the god of wine. So the name of the region itself translates loosely as the "plains of Bacchus." I don't why it's called that, for it isn't particularly flat. It's rather hilly, actually.

Dave: And what grapes are these? Garnacha? Tempranillo? Monastrell?

Antoni: Well, let me read the back label here. No, it's just Cabernet Sauvignon and Syrah.

Dave: Not what we consider traditional Spanish varieties. Yet this is a delicious wine. Here's to home towns!

About the Author:

Dave McIntyre publishes Dave McIntyre's WineLine on the Internet at dmwineline.com. He has written extensively about Washington-area restaurants for Wine Enthusiast magazine and DC magazine. Other articles have appeared in The Washington Post, the San Francisco Chronicle, The New York Times Online (WineToday.com), Foodservice Monthly, and Capital Style. He lives in Silver Spring, Maryland.

Gene Weingarten's plan to save print journalism | Jeanne Marie Laskas on the wrong way to fly

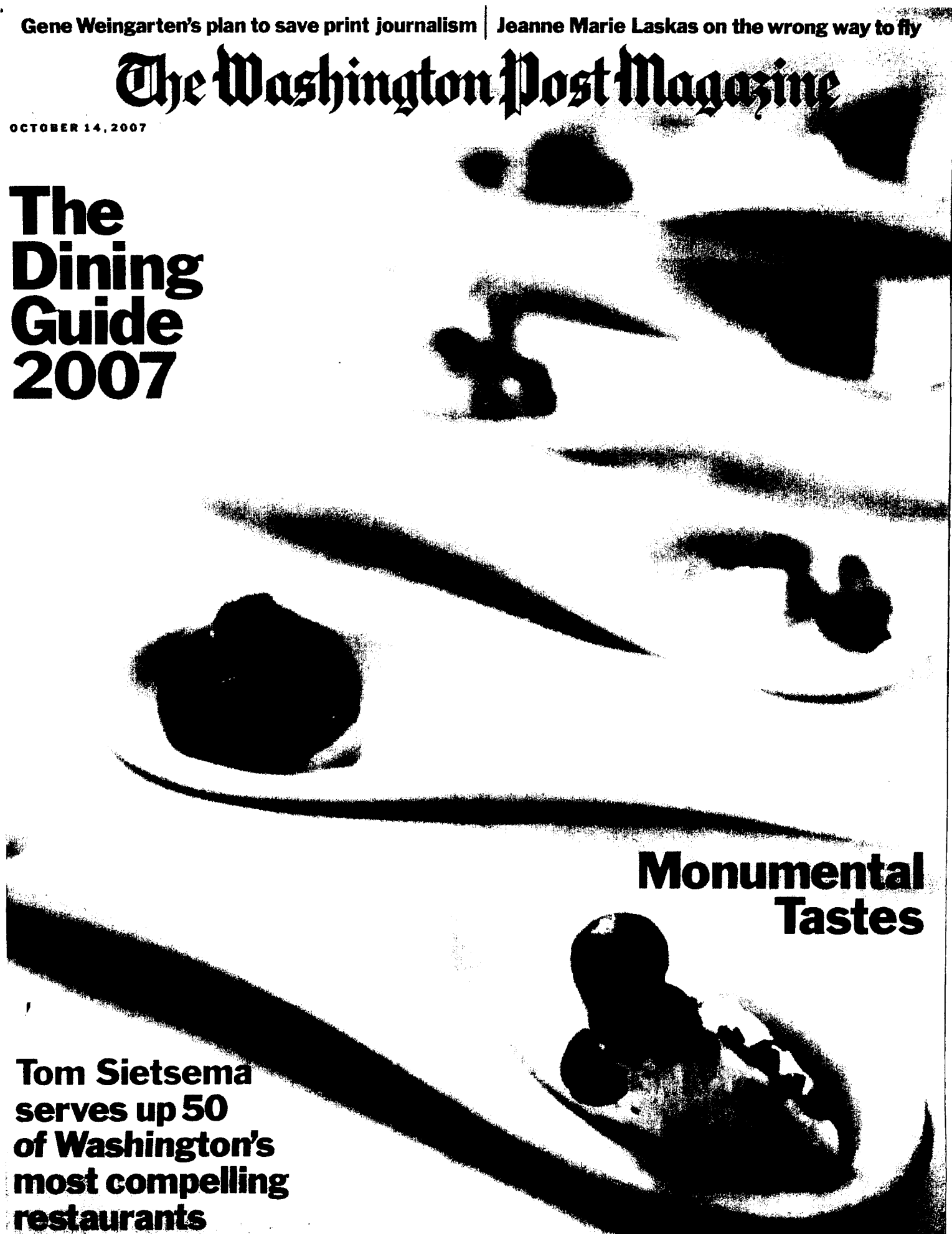
The Washington Post Magazine

OCTOBER 14, 2007

The Dining Guide 2007

Monumental Tastes

Tom Sietsema
serves up 50
of Washington's
most compelling
restaurants



*** JALEO

IT'S HARD TO TIRE OF A MENU THAT OFFERS MORE THAN 70 DISHES, especially when the flavors are Spanish and they're coming from this kitchen. Jaleo is the leader of the local tapas pack: consistent, reliable, delicious. While the dining room in Washington (there are others in Arlington and Bethesda) could use some freshening up — it's been almost 15 years now — the staff is as deft as ever, quick with a suggestion (or five) and eager to show you a good time. Go with a group to sample as wide a range of small plates as you can, and be sure to include in the mix pork belly paired with velvety scarlet peppers, morsels of grilled chicken with green sauce, and a fluffy little omelet lined with Manchego cheese and fresh spinach. Oh, and saffron rice with mussels and cuttle-

fish. Is white gazpacho, made with grapes and almonds, available? Then order a bowl of that, as well. The soup is as refreshing as a summer breeze. To pass on the flan is to miss one of the best versions you'll ever experience. See what I mean? Jaleo makes you wish you had a bigger stomach.

*480 Seventh St. NW; 202-628-7949.
www.jaleo.com. Other locations: 7271 Woodmont Ave., Bethesda; 301-913-0003. 2250-A Crystal Drive, Arlington; 703-413-8181. Open: lunch and dinner daily. All major credit cards. Small plate prices: \$6.50 to \$9.50.*

TASTEMAKER



Spanish Star

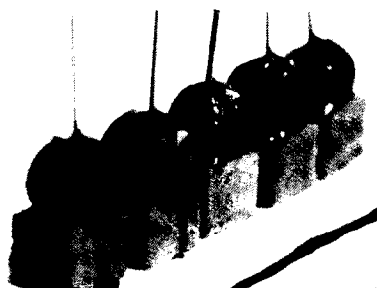
Having brought his country's cuisine into the heart of Washington, Spain's **José Andrés** is now taking American television by storm. BY DOUG HEYE

IN THE EARLY 1990s, Washington was no culinary mecca. Much of downtown was abandoned. Apart from restaurants by Roberto Donna and Jean-Louis Palladin, the District's food map consisted mainly of martini-lunch throwbacks such as Duke Zeibert's and the Jockey Club.

Enter José Andrés.

Twentysomething at the time, Andrés, a native of northwest Spain, came to Washington as a "young lost soul... looking for a place to belong." He never viewed Washington as a plain old meat-and-potatoes town, knowing that "a city where the president is—where the power is—cannot be such a boring city."

Having apprenticed in prestigious Spanish restaurants, including Ferran Adrià's cutting-edge El Bulli, Andrés devoted himself to the Spanish ingredients he was raised on, opening Jaleo on the prominent corner of Seventh and E Streets in Penn Quarter. Planting the Spanish flag in the heart of the District with a tapas menu fea-



turing dozens of diverse offerings ranging from bacon and date fritters to anchovy *pintxo*, Jaleo put the food world on notice: The old rules were being rewritten, one small plate at a time.

Washington's dining scene, and much of America's, has not been the same since.

Building on Jaleo's success, Andrés opened additional tapas restaurants in Penn Quarter, including Café Atlántico, with its famed Latino dim sum brunch (a nod to the Chinatown neighborhood), the Mediterranean-themed Zaytinya, and the six-seat, wildly inventive Minibar.

While Andrés racked up such honors as *Bon Appétit*'s chef of the year in 2004, he opened two additional Jaleo locations along with the Mexican-themed Oyamel.

Meanwhile, back home in Spain, something unexpected happened: José Andrés became a television star. *Vamos a Cocinar* (*Let's Cook*) caught fire in Andrés' native land, bringing him fame there and leading to his new PBS series in the U.S., *Made in Spain*. The 26 episodes take Andrés and his viewers to every corner of Spain to learn about the origin of dishes Andrés was raised on and brought with him to America. (Check pbs.org/madeinspain for listings.)



CLOCKWISE FROM LEFT: Tuna and coconut ceviche with avocado from Café Atlántico; Jaleo's sangria; Andrés filming *Made in Spain*, his series for PBS; tomato-watermelon skewers from Jaleo.

Made in Spain capitalizes on Andrés' use of such ingredients as chorizo, octopus, and even barnacles, along with a wealth of Spanish wines and cheeses, and includes the chef's insights into the Spanish culture—including the annual running of the bulls in Pamplona.

"I'm sharing my knowledge of my country, the country I adore, with the America I love," says Andrés.

It's enough work for 10 chefs, but Andrés has piled even more on his plate, from heading up the food and beverage team in the future luxury SLS Hotel at Beverly Hills and being the "pretty face" behind gaining USDA approval of Spain's famed *jamón Iberico* (this is Washington, after all) to a possible expansion of Minibar. Books and DVDs are in the works, too.

This has led some to worry that Andrés might pull up stakes and leave town. But he insists that Washington is home for him, his wife Patricia, and their three daughters, and his growing food empire will remain a DC culinary cornerstone. "Although it seems that everything has to be happening in New York, Chicago, or San Francisco, I'm so proud to call myself a Washingtonian," says Andrés. ★

photographs by Daphne Zagar; styling: J. Scott; food: Jaleo; hair: J. Scott; makeup: J. Scott



Young onions, sweet and tender, are awaiting a proper spring treatment. They add zip to a salad, and they are delicious stewed and then covered with cream and butter. *Margaret*

The Washington Times

A platter of crisp potatoes with spicy tomato sauce bakes in 45 minutes. Center: Tortilla with potatoes, onions and peppers can please palates as a nibbler or main dish.



Clams in olive oil with ham and pine nuts make an appetizing first course.

Spain shakes up kitchen tradition

Spotlight on unusual ingredients

By Jane Grigoriadis

Food trends hover over the Mediterranean like a stormy weather cell, drifting between Italy and France, with occasional dips down to Morocco. Perhaps it is no surprise, then, that the rain is currently over Spain.

"Spain is the center of the culinary universe right now," says Anna von Brömchen, author of "The New Spanish Table" (Workman).

This is not simply a matter of residents taking buds in a country undergoing a culinary revolution. At the world-famous restaurant El Bulli, north of Barcelona, chef Ferran Adrià has earned the international spotlight by applying science to cooking, deconstructing traditional dishes and mixing unusual ingredients.

"People wanted to have the old lifestyle," says Miss von Brömchen, whose book combines new and classic recipes. "Eating food was part of being modern. The Spanish are very adventurous."

While home cooks are unlikely to attempt Mr. Adrià's high-wire culinary feats, the buzz has pushed tradition aside, and, until recently, little-known Spanish food into the chic, trendy, high-end restaurant scene.

Spanish chefs rely on specific ingredients, such as jamón (cured ham), pimentón (smoked paprika), olives and olive oil, cheese and anchovies.

"The gastronomic recipe is huge but simple," says Jose Adrià, who runs the famous Joo restaurant in Washington, Bethesda and Arlington and is author of "Dips: A Taste of Spain in America" (Clarkson Potter). "If you have olive oil and pimentón, you can do anything."

Complicated dishes such as the traditional French, Spanish and Italian, and the more recent, more sophisticated, are more important in a dish to solo "Spanish" cooking is drier, more similar, not as difficult, says Miss von Brömchen. "It's about convenience at the time, very good, like to use sardines with garlic and parsley, and knowing it alone. Even when chefs riff on it, they don't put a lot on the plate."

Getting some of the ingredients may require planning. Interact



Sizzling garlic shrimp can be either a tapa or a light main course.



Restaurant and author Jose Adrià says, "Spanish is the freedom to have fun on but not too much of it."

ates such as www.kitenda.com and www.pasajitenda.com specialize in Spanish goods hard to find in most American grocery markets. Once procured, Spanish food is beginner-friendly, affordable.

"If you're doing a dinner party, you can start with a spread of things that are very Spanish and easy to do, including jamón, olives and cheese," says chef Andrew Zimmerman, who runs a modern contemporary American dish, but not Spanish, at the new Del Toro restaurant in Chicago.

Spanish is a familiar and widely copied dinner format—tapas served on small plates—put flexibility on the menu. Entertainment with tapas allows you

to show off your skills at multiple dishes, or to fudge it by mounting last night's stew atop crusty bread slices, accompanied by bowls of olives and almonds.

"Tapas provide the freedom to have not one but six, seven, eight dishes," Mr. Adrià says. "It's the union of the high-end, the informal and informal cooking. Tapas gives you the freedom in a simple, informal way to share a lot of things."

Sizzling garlic shrimp (Gambas al ajillo)

The recipe is from "The New Spanish Table." 1 1/2 pounds small shrimp,

peeled and deveined
Course salt (kosher or sea)
1 cup fragrant extra-virgin olive oil
6 large garlic cloves, finely chopped

1/2 small dry red chili, such as arbol, crumbled
2 to 3 tablespoons minced fresh flat-leaf parsley

Country bread, for serving
Pat shrimp dry with paper towel, then sprinkle all over them. Place olive oil and garlic in a 10- to 11-inch earthenware can, in a very large, heavy skillet or a wide cast-iron pot. Heat over medium-low heat until oil shimmers and garlic begins to sizzle gently.

Cook until garlic is very fragrant but not colored, 2 to 3

minutes, reducing heat if necessary. Add the chili and stir for a few seconds. Add shrimp and cook, stirring, until they just begin to turn pink, about 3 minutes.

Season with salt to taste, stir in parsley and cook for a few seconds longer. Serve shrimp in the can, in a skillet or casserole, with plenty of bread alongside. Serves 4 or 5 as a tapa, 2 or 3 as a light main course.

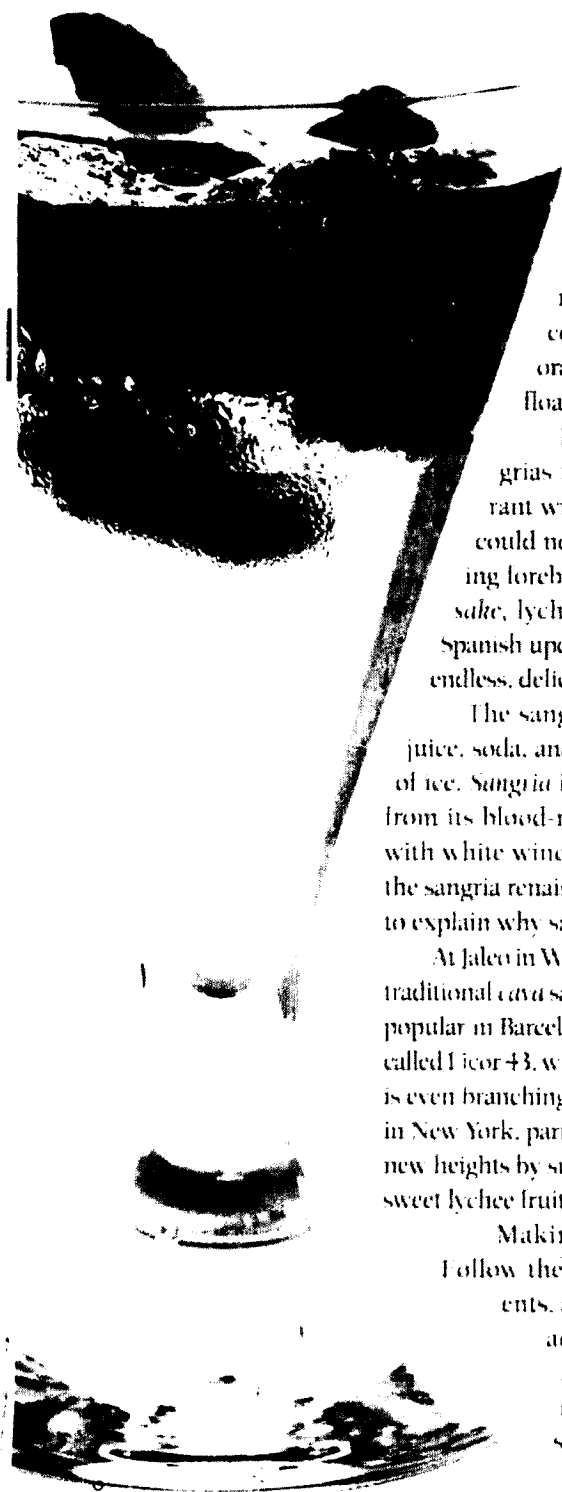
Variations: The dish can be made with large shrimp, in which case I like to cook them in their shell to preserve their texture. You can also prepare mushrooms, clams or small pieces of chicken the same way.

see SPAIN, page E2

Sangria Gets Sophisticated

Not sticky sweet. Not necessarily even served in a pitcher. Today's newest concoctions are flavor-forward and even a little exotic. *Sake sangria*, anyone?

BY ANDREW KNOWLTON



Sangria—the ubiquitous Spanish red wine punch—has been through some hard times. For most of us, the stuff is probably associated with college-party mode: jug wine, some store-bought orange juice, and a couple of apple and orange slices floating on top.

But there are a host of newfangled sangrias these days, and they're popping up on restaurant wine lists across the country. These lusty coolers could not be more different from their headache-inducing forebears. The best versions feature everything from *sake*, lychees, and exotic spices to the more traditional Spanish updates using market-fresh ingredients. The riffs are endless, delicious, and perfect for summer parties.

The sangria formula is a simple one—red wine, fruit juice, soda, and a dash of brandy or Cognac, served over a lot of ice. *Sangria* is Spanish for “bleeding,” and derives its name from its blood-red color. (There is also *sangria blanca*, made with white wine.) While we have the tapas trend to thank for the sangria renaissance, we have the artisanal cocktail movement to explain why sangria has been tasting so good lately.

At Jaleo in Washington, D.C., chef Jose Andres serves a twist on traditional cava sangria (made with Spanish sparkling wine) that is popular in Barcelona. Andres adds an herbaceous Spanish liqueur called Licor 43, which introduces hints of vanilla and orange. Sangria is even branching out from its Spanish roots: At Sumile restaurant in New York, partner Josh DeChellis takes sangria to sophisticated new heights by substituting *sake* for some of the wine, and adding sweet lychee fruit. It's a global fusion risk that pays off.

Making outstanding sangria at home is simple. Follow the basic formula, use the best possible ingredients, and then find the flavor profile—sweet, fruity, acidic, or boozy—that suits our taste. We've included four of our favorite recipes from restaurants around the country to help get you started. After that, you're on your own.

◀ Cava Sangria

JALEO,
WASHINGTON, D.C.

This refreshing white sangria from director of operations Antoni Yelamos uses *cava* (Spanish sparkling wine). It's a great counterpoint to hot and spicy foods.

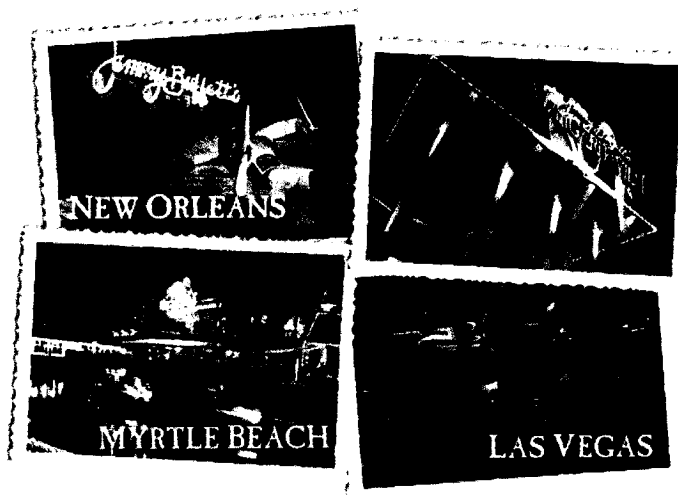
4 SERVINGS

- 1/4 cup white grape juice**
- 2 tablespoons Licor 43* or Tuaca**
- 2 tablespoons brandy**
- 1 tablespoon sugar**
- 1 750-ml bottle chilled cava**
- 1/2 cup sliced strawberries**
- 12 fresh mint leaves**
- Ice cubes**

Mix first 4 ingredients in pitcher until sugar dissolves. Mix in cava, berries, and mint. Fill glasses with ice. Ladle sangria over ice and serve.

**An herbaceous Spanish liqueur with notes of vanilla and orange, available at some liquor stores. ▶*

EXHIBIT 6



What Happens in MARGARITAVILLE...

Visiting a Margaritaville Cafe is an experience unlike any other... it's not just a dining destination, it's an entire change of latitude. Whether its the Jumbies on stilts, the volcanos erupting with margaritas, the pool slide that wraps around the bar, or the frozen concoctions, a trip to Margaritaville will not soon be forgotten.

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Mark Drawing Code	(1) TYPED DRAWING
Serial Number	75571395
Filing Date	July 21, 1998
Current Filing Basis	1A
Original Filing Basis	1B
Published for Opposition	May 4, 1999
Registration Number	2284131
Registration Date	October 5, 1999
Owner	(REGISTRANT) BUFFETT, JIMMY INDIVIDUAL UNITED STATES 424-A Fleming Street Key West FLORIDA 33040
	(LAST LISTED OWNER) JB INTELLECTUAL PROPERTY, LLC LTD LIAB CO DELAWARE 256 WORTH AVENUE, SUITE Q-R PALM BEACH FLORIDA 33480
Assignment Recorded	ASSIGNMENT RECORDED
Attorney of Record	ROBERT A ROSENBLOUM
Type of Mark	TRADEMARK
Register	PRINCIPAL
Affidavit Text	SECT 15. SECT 8 (6-YR).
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Indicator LIVE

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Word Mark	MARGARITAVILLE
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Mark Drawing Code	(1) TYPED DRAWING
Serial Number	74021044
Filing Date	January 22, 1990
Current Filing Basis	1A
Original Filing Basis	1A
Published for Opposition	May 10, 1994
Registration Number	1926809
Registration Date	October 17, 1995
Owner	(REGISTRANT) CHI-CHI'S, INC. CORPORATION DELAWARE 2700 ALTON AVE IRVINE CALIFORNIA 92606
	(LAST LISTED OWNER) JB INTELLECTUAL PROPERTY, LLC LTD LIAB CO DELAWARE 256 WORTH AVENUE, SUITE Q-R PALM BEACH FLORIDA 33480
Assignment Recorded	ASSIGNMENT RECORDED
Attorney of Record	ROBERT A. ROSENBLOUM
Type of Mark	SERVICE MARK
Register	PRINCIPAL
Affidavit Text	SECT 15. SECT 8 (6-YR). SECTION 8(10-YR) 20051115.
Renewal	1ST RENEWAL 20051115

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CABO WABO TEQUILA

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PARTY PLANNER
DRINK RECIPES

100% BLUE AGAVE



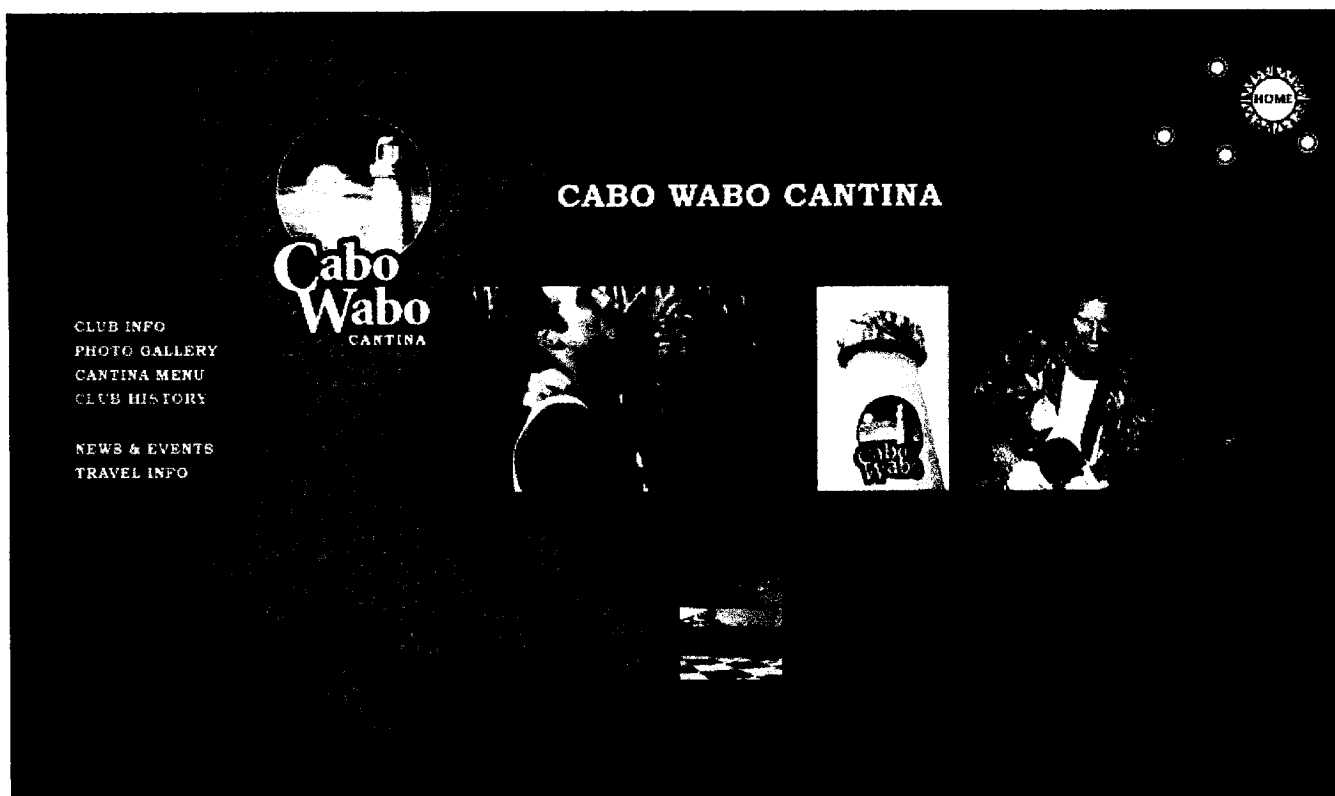
Hey Hank!
Welcome to Tequila Country.

Feeling Blue?
Well grab a blue bottle of Cabo Wabo Reposado. Straight up, chilled, or going down in a Waborita, Cabo Wabo Tequila is an award winning drink that is sure to show you can party with taste!





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Translations	The foreign wording in the mark translates into English as CAPE.
Goods and Services	IC 033. US 047 049. G & S: Tequila. FIRST USE: 19970100. FIRST USE IN COMMERCE: 19970100
Standard Characters Claimed	
Mark Drawing Code	(4) STANDARD CHARACTER MARK
Serial Number	78547568
Filing Date	January 14, 2005
Current Filing Basis	1A
Original Filing Basis	1A
Published for Opposition	April 11, 2006
Registration Number	3111433
International Registration Number	0910266
Registration Date	July 4, 2006
Owner	(REGISTRANT) Red Head Inc. DBA Cabo Wabo Enterprises CORPORATION CALIFORNIA P. O. Box 5395 Navato CALIFORNIA 94948 (LAST LISTED OWNER) CABO WABO LLC LTD LIAB CO DELAWARE 1 BEACH STREET, SUITE 300 SAN FRANCISCO CALIFORNIA 94133
Assignment Recorded	ASSIGNMENT RECORDED

Attorney of Record Rosemary S. Tarlton
Prior Registrations 2830521
Type of Mark TRADEMARK
Register PRINCIPAL
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Standard Characters Claimed	
Mark Drawing Code	(4) STANDARD CHARACTER MARK
Serial Number	77046004
Filing Date	November 16, 2006
Current Filing Basis	1A
Original Filing Basis	1A
Published for Opposition	June 5, 2007
Registration Number	3282174
Registration Date	August 21, 2007
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Assignment Recorded	ASSIGNMENT RECORDED
Attorney of Record	Robert A. Rosenbloum, Esq., Charmaine D. Williams, Esq.

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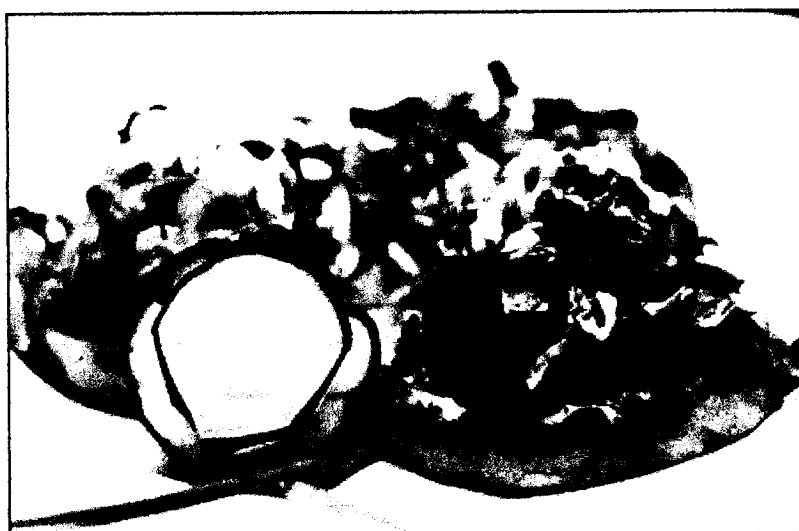


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menu

STARTERS • SOUPS • SALADS • SEAFOOD • MOLES • FOWL • BEEF

Entremeses - (Starters)



Assortment of Appetizers

Shrimp empanada, shrimp sopecito, two crispy beef taquitos, mushroom poblano quesadilla, pickled cactus paddies, guacamole, crispy potato taquito and cuitlacoche (corn fungus) tlacoyo.

3 Quesadillas del Pueblo

Poblanas - small poblano chile strips with Manchego cheese.

Tinga - shredded chicken with tomato-chipotle sauce.

Picadillo - ground turkey with tomato sauce and vegetables.

Papa - homemade potato salad.

Flor de calabaza - squash blossoms and Manchego cheese.

Frijol - black beans and Manchego cheese.

Hongos - mushrooms Mexican style and Manchego cheese.

3 Sopecitos Surtidos

Small fat tortillas garnished with black beans, shredded chicken, onion, lettuce, Mexican cream dusted with fresh cheese and salsa.

Taquitos a la Crema

Crispy chicken tacos covered with Mexican cream and sprinkled with queso fresco.

Taquitos de Cochinita

Homemade tortillas, hand-rolled with shredded pork and doused with Yucatan achiote sauce.

Tlacoyos San Diego

A white corn masa with black beans, shredded chicken, onion, lettuce, and Mexican cream dusted with fresh cheese and salsa.

Entremés Surtido

Assortment of quesadillas, sope, tlacoyo, tamal and taquito crema.

Tlacoyos Cuitlacoche

Blue corn masa especially prepared for this delicious tlacoyos, stuffed with black beans and cuitlacoche, salsa verde, cheese and onion.

Sopecitos de Camarón

A unique way to prepare this blue masa; stuffed with cooked shrimp in a chipotle sauce and lettuce. Outstanding!!!

Canelone Cuitlacoche

An ancient Aztec dish; mushrooms from the corn are marinated with garlic, onion and spices, then stuffed in the canelone with three-cheese sauce. Magnifico!

Sopas - (Soups)

Crema de Flor de Calabaza

Creamy Castilla yellow squash, onion, leek and celery soup.

Sopa de Cilantro

From El Portal (Mexico City) fresh cilantro soup with our spices. It's done right at the moment you are ordering. Fresh!

Sope de Mariscos

Done with our fresh red snapper, shrimp and crab with a touch of chile cascabel and the agave spices.

Sopa Azteca

Flavored with chile pasilla, garnished with tiras de tortilla, chicharrón, Manchego cheese, Mexican cream and avocado.

Ensaladas - (Salads)

César

The authentic recipe of Tijuana.

Berro Watercress

Simmered with onion and bacon. Served with tortillas to make your own tacos.

Nopalli Nopal

Cactus leaf salad with chopped tomato, cilantro, onion, oregano, avocado and olive oil.

Del Mar - (Seafood)



Camarón Cancún

Sautéed large shrimp laid in a mango sauce with a splash of mustard and sprinkled with coconut. Served with tropical fruit mexikko.

Camarón Guajillo

Huge marinated shrimp in chile guajillo oil served on a bed of beans, rice and nopal.

Camarón Tamarindo

Exotic tropical fruit lightly seasoned with chile de árbol and spices served over large shrimp. Excelente!

Calamar Escabeche

Generous portions of fresh squid, delicately prepared with green and red peppers, chiles gueros, fine herbs and balsamic vinegar.

Calamar a la Talla

A truly mouthwatering dish with fresh squid, served with a light chile pasilla sauce.

Sea Bass Tenochtitlán

Tender sea bass fillet marinated with epazote, onion, garlic and surrounded with piping chile pasilla-prune sauce and topped with nopales.

Sea Bass Ajo y Achiote

Fresh sea bass laid on a bed of vegetables in a superb garlic-chipotle chili sauce, made to order. A true wonder of the Mayan cuisine.

Sea Bass Mac Cum Negro

Sea bass fillet cooked to perfection in a sophisticated sauce made from pasilla chili, bell peppers and spices, served with hot plantains. Magnifico!!

Salmón Natas

Marinated salmon in our famous mole natas, laid in a potato bed.

Pescado Tikin-Xik

Sea bass cooked in achiote and specially wrapped in a banana leaf, served with beans and escabeche.

Pescado a la Veracruzana

No description for this unique and traditional sea bass, prepared with bell peppers, olives and white wine... exquisite!

Moles



A great many spices, except notably chiles and allspice, were introduced into Mexico early in the sixteenth century during the colonial period of its history. At that time they were used exclusively in the convents and wealthier Spanish households. Under the skillful cooking hands of the nuns, they were very soon combined with native ingredients to form the beginnings of a sophisticated mestizo cuisine, and later they were accepted and incorporated into the less sophisticated cooking of the pueblos. Today the women of even the poorest villages would not dream of making their festive moles without at least a few of the spices required by custom, which in combination with a wide variety of chiles and other ingredients such as chocolate, seeds and even coffee have come to conform one of Mexico's first national dishes, the mole. Due to the originality of flavor mixtures and the work involved, this represents the Mexican cuisine to its fullest extent. Mole is for the Mexican cuisine what Baroque Art is for architecture.

Mole Poblano Don Julio

The soul of Mexican sauces, made from scratch with chile pasilla, ancho, mulatto and other goodies like tomatillo, clove, black pepper, chocolate, garlic, cinnamon, coriander seed, sesame seed and more. Served over chicken with rice agave.

Mole Rojo

Made from chile pasilla, ancho, guajillo, pepper and clover...served over chicken or pork.

Mole Rosa de Taxco

Chicken breast served in a delicious pink creamy mole made from walnuts, pine nuts and chipotle chili, a symphony of color and flavor that will remind you of the old romantic Mexico.

Mole Coloradito

Made from guajillo chicostles, sesame seed, banana, garlic and chocolate...served over chicken or pork.

Mole Verde

From Caxaca, tomatillo, chile de agua, chile serrano, epazote, hierba santa, chochoyotes (corn masa) . . .

served over chicken or pork with white rice.

Mole Negro

From Oaxaca, with four different chiles, pasilla, mulatto, ancho, chipotle, tortilla, plátano frito, sesame seed, peanut, almond, nut, pasitas, tomate, tomatillo, celery, cinnamon, oregano, pepper and clove...served over chicken or pork.

Aves - (Fowl)

Pollo Ahogado

En natas from Oaxaca, chicken drowned in chile guajillo, chile puya and nata. Served with agave rice. An authentic recipe from the 19th century.

Pollo Pipián

Tender chicken breast in a special thickened pepita sauce, served with agave rice.

Pato Nouvelle

Wonderfully baked duck, lightly dipped in a raspberry sauce and crispy sweet potato.

Carnes - (Beef)



Medallones de El Portal

Tender filet mignon medallions served in a delicate mixture of two wonderful sauces; the first, a dark black pepper sauce, complemented by the second, a mild spicy chipotle chili sauce, served with artichoke and potatoes.

Medallones Mar y Tierra

Filet mignon medallions and black tiger shrimp served with an exotic blend of spices from the Gulf of Mexico, made up of grilled onions, garlic and "hoja santa," served with our nopal (cactus paddle) julienne. Buenisimos!!

Filete Chipotle

Grilled mignon on a tortilla covered with melted Manchego cheese, bathed with chile chipotle salsa, cilantro-sprinkled.

Filete Agave

Filet mignon filled with goat cheese with dark tequila sauce, arranged with vegetables.

Filete Relleno en Salsa de Aguacate

Grilled filet mignon stuffed with mushrooms al epazote and laid on avocado sauce, garnished with

vegetables.

Pierna de Cerdo en Pistache

Leg pork baked in a chile with ancho, celery, garlic, sesame seed . . . and pistachio. A perfect dish for a good eater.

2304 San Diego Avenue, Old Town, San Diego, CA 92110

Phone: (619) 220-0692

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Translations	"The foreign wording in the mark translates into English as The English translation of the wording EL is THE. The english translatin of the wording ARTESANAL is ARTISAN."
Goods and Services	IC 033. US 047 049. G & S: Tequila
Mark Drawing Code	(3) DESIGN PLUS WORDS, LETTERS, AND/OR NUMBERS
Design Search Code	05.05.25 - Daffodils; Iris (flower); Other flowers 26.11.12 - Rectangles with bars, bands and lines 26.11.13 - Rectangles (exactly two rectangles); Two rectangles 26.11.20 - Rectangles inside one another 26.11.25 - Rectangles with one or more curved sides
Serial Number	78877479
Filing Date	May 5, 2006
Current Filing Basis	1B
Original Filing Basis	1B
Owner	(APPLICANT) Gomez, Juan C INDIVIDUAL UNITED STATES 2304 San Diego Ave San Diego CALIFORNIA 92110
Attorney of Record	Fred C. James, Esq.
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Description of Mark	Color is not claimed as a feature of the mark. The mark consists of window with an Agave plant and stylized words.

Type of Mark TRADEMARK
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Live/Dead
Indicator LIVE

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EL AGAVE RESTAURANT

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FIRST USE IN COMMERCE: 19970701**Standard Characters
Claimed****Mark Drawing Code**

(4) STANDARD CHARACTER MARK

Serial Number

78719688

Filing Date

September 23, 2005

Current Filing Basis

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Original Filing Basis

1A

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EXHIBIT 9



Antonio's Restaurant

Antonio's Restaurant has served for over thirty years the best Mexican cuisine in all of Los Angeles. Its specialties range from all parts of Mexico, giving it a unique quality all its own. There are dishes from Oaxaca, Guadalajara, and Veracruz. Not to mention from the hometown where the owner Antonio himself hails from; Monterrey, Nuevo Leon.

There is a special atmosphere as you walk in, you feel as if you are walking into a hacienda, then there is other rooms to have a large gathering or celebration. Every room has an individual style, even a large banquet room called "The Cathedral room", with murals of all the cathedrals in Mexico.



Antonio's History

Antonio has been continuing to bring the best Mexican gourmet cuisine, since opening in 1970. His efforts have kept him established as a pioneer in heading other restaurants to provide an interest in upgrading their menus this way. This has always been Antonio's dream, to open eyes to people to see that Mexican food is not greasy or fatty, but one of the most healthiest ways to eat. That everything that goes into the meal, is good for you. His menu has stayed true to that for over thirty years, and continues to grow with more and more healthy recipes. The recipes he has been given from his mother, to his own creations shows his individuality, that is what makes Antonio's unique.



Antonio's Specialties

All of Antonio's dishes have a special quality, not to mention flavor. There are your typical tacos and enchiladas; but there are more exotic dishes such as "Chiles en Nogada", "Pollo en Mole", and many more. Antonio always is making sure that everything that goes into every dish is fresh and delicious. His dishes are always pleasing to the eye as well. Both those qualities make

Antonio's a culinary experience you won't forget. Top it off with a special bottle of wine, or if you are daring enough, Antonio's special tequila reposado.



Antonio's Tequila

Antonio's has a wide range of tequilas and wines, as well as a wine room; called "The Bodega Room". You can have a special party in that room also, it can accommodate up to twenty people. There are outside dining tables as well if you prefer dining al fresco. There are strolling musicians that perform in every room including outside, so every seat is acceptable.



Exclusive Tequilas

PER SHOT	PER SHOT
ASOMBROSO EL PLATINO • \$12.00	DON NACHO • \$25.00
ASOMBROSO AÑEJO • \$25.00	GRAN PLATON PLATINUM • \$40.00
ARETTE REPOSADO • \$25.00	LAPIZE AÑEJO • \$15.00
ARETTE AÑEJO • \$25.00	TENOCH • \$15.00
ACUMBADO AÑEJO • \$15.00	JOSE CUERVO RESERVA
CORRALEJO BLANCO • \$12.00	DE LA FAMILIA • \$50.00
CORRALEJO REPOSADO • \$15.00	DON JULIO 1942 • \$100.00
CORRALEJO AÑEJO • \$20.00	DON JULIO REAL • \$100.00
GRAN CENTENARIO PLATA • \$20.00	7 LEGUAS SILVER • \$10.00
GRAN CENTENARIO REPOSADO • \$20.00	7 LEGUAS REPOSADO • \$10.00
GRAN CENTENARIO AÑEJO • \$25.00	7 LEGUAS AÑEJO • \$10.00
GRAN CENTENARIO RESERVA • \$100.00	HERRADURA SELECCION
CASA NOBLE BLANCO • \$20.00	SUPREMA • \$100.00
CASA NOBLE REPOSADO • \$25.00	ORO AZUL SILVER • \$15.00
PARTIDA AÑEJO • \$20.00	ORO AZUL REPOSADO • \$15.00
CHINACO REPOSADO • \$25.00	ORO AZUL AÑEJO • \$15.00
CHINACO AÑEJO • \$100.00	DON VALENTE REPOSADO • \$20.00

Exclusive Margaritas

ASOMRITA • \$12.00
ORO AZUL REPOSADO • \$12.00
HERRADURA SELECCION SOPREMA • \$50.00



If you desire to have your next event, remember Antonio's. There are two banquet rooms as noted, and reservations are necessary to hold the room; also let Antonio make suggestions as to arrange a special menu for your event or party, you would not be disappointed. The place to be is Antonio's!



TEQUILAS ARE HERE!

100% de Agave

Plata * Reposado * Añejo

\$10.00 \$10.00 \$15.00

THE TEQUILA LIST

Per Shot	Per Shot
REAL FUSION ***** \$10.00	LOS REUCEROS ***** \$15.00
PORFIDIO SILVER ***** \$10.00	PATRON SILVER ***** \$10.00
PORFIDIO AÑEJO ***** \$20.00	PATRON AÑEJO ***** \$10.00
SAUZA CONMEMORATIVO ***** \$10.00	CUERVO ***** \$7.00
SAUZA TRES GENERACIONES ***** \$10.00	CHAMUCOS ***** \$10.00
SAUZA HORNETOS REPOSADO ***** \$10.00	CASTE BRAVA REPOSADO ***** \$10.00
HERRADURA GOLD ***** \$10.00	MAYA CLASSIC MEZCAL ***** \$10.00
HERRADURA AÑEJO ***** \$10.00	1800 REPOSADO ***** \$10.00
CORAZON ***** \$12.00	1800 SILVER ***** \$10.00
CARADORE ***** \$10.00	1800 AÑEJO ***** \$10.00
EL TESORO ***** \$15.00	
EL JIMADOR ***** \$12.00	
EL MONTE ***** \$12.00	

Casa Noble Blanco Margarita \$23.00

THE FINEST INGREDIENTS ARE HERE!

MADE WITH CASA NOBLE BLANCO TEQUILA, COGNAC, ORANGE LIQUEUR AND SWEET & SOUR





Antonio's Hours are Tuesdays thru Fridays: 11a.m.-11p.m.

Saturdays: 12p.m.-11p.m. & Sundays: 12p.m.-10p.m. Mondays: Closed

Call for reservations at: (323) 658-9060 or e-mail for info at:

Antonio's

7470 Melrose Ave.
Los Angeles, CA 90046
(323) 658-9060

e-mail: Antoni0srest@aoi.com

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EXHIBIT 10

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Casamagna Marriott Puerto Vallarta Resort And Spa Undergoes \$10.7 Million Renovation

PUERTO VALLARTA, MEXICO - The CasaMagna Marriott Puerto Vallarta Resort and Spa will undergo a \$10.7 million renovation of guestrooms, banquet rooms, and the resort's main restaurant, La Estancia.

Issued By: Quinn & Co.
Jun 04, 2008 15:12:32

PDF
Version

FOR IMMEDIATE RELEASE

PRLog (Press Release) - Jun 04, 2008 - PUERTO VALLARTA, MEXICO — The CasaMagna Marriott Puerto Vallarta Resort and Spa will undergo a \$10.7 million renovation of guestrooms, banquet rooms, and the resort's main restaurant, La Estancia, in an effort to enhance guests' experience, and further capture the authentic charm and warmth of Mexico. (<http://www.puertovallartamarriott.com>)

"Our guests expect and deserve the best quality and service," said Dennis Whitelaw, CasaMagna Marriott Puerto Vallarta's general manager. "We pay attention to our guests' needs and continuously look for ways to improve their experience, making it even more memorable and enjoyable."



CasaMagna Marriott Room Renovation

CasaMagna Cancun Hotel
Great discounts and deals on the CasaMagna Cancun Resort in Mexico.
ResortVacationsToGo.com/Amriott

Marriott CasaMagna Resort
Save up to 70% on Marriott CasaMagna Vacation Packages with Air
www.ChaapCaribbean.com

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Guestrooms and suites will start renovation from May 24, 2008 through Oct. 31, 2008. The seamless floor-by-floor renovation will be done discreetly so as to allow guests to continue to enjoy a peaceful and relaxing vacation. Guestrooms and suite upgrades will include new furniture inspired by Mexican colors and patterns, freshly painted walls, Mexican-themed art, and

newly decorated bathrooms. With only 10 percent of the guestrooms undergoing renovations at a time, the resort will continue to fully operate with 400 rooms available for booking.

A \$1 million renovation of the resort's banquet and meeting facilities will take place in July 2008, and will include new carpet, woodwork and upholstery, as well as installation of new lighting and a state-of-the-art audio system.

The revamping and expansion of the resort's popular La Estancia restaurant is scheduled from August 1, 2008 through Oct. 31, 2008. Designed by Jorge Salazar, a native of nearby Guadalajara, the \$1.3 million makeover will include a completely new design concept. Integrating Mexican old world charm and contemporary designs, the restaurant and banquet rooms will feature sleek interior designs with bold colors and sophisticated elements, creating a warm and stylish atmosphere.

As part of the restaurant's makeover, La Estancia's award-winning Chef Fred Ruiz, recognized with Marriott's Culinary Excellence Awards in 2004 and 2006, will be offering new enticing signature dishes featuring authentic regional cuisine. The new menu will include a blend of traditional and contemporary Mexican cuisine, along with new signature drinks made with CasaMagna's homegrown proprietary tequila. The renovation also includes expansion of the restaurant to accommodate an additional 150 seats, new sleek menu design, contemporary furniture, an open-air kitchen/buffet, and a wine cellar.

For additional information about this renovation, please call 1-888-PARADISE or visit <http://www.puertovallartamarriott.com>

The CasaMagna Marriott Puerto Vallarta Resort features 433 guest rooms, including 29 suites, each with a private balcony. Nestled between the majestic Sierra Madre Mountains and Mexico's picturesque Bay of Banderas, the resort offers a variety of facilities for adults and children, including: two lighted tennis courts; infinity oceanfront pool; various water sports and beach activities; multiple restaurants; health club with whirlpool; and a Marriott Kids program. Guests can enjoy nightly cigar rolling demonstrations in the resort's lobby bar, stroll through the old town of Puerto Vallarta and enjoy the sights of colonial Mexico, view folkloric shows and historic Mexican landmarks, or experience jungle adventures.

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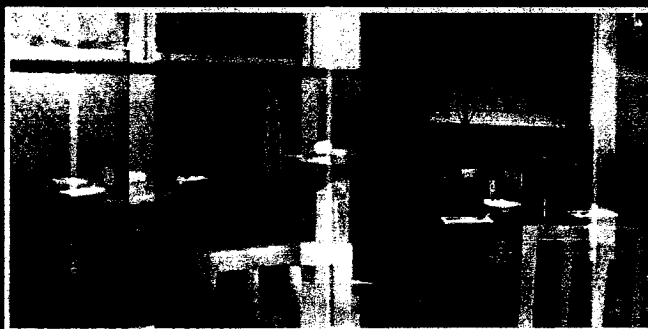
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EXHIBIT 11

MOQUILA

RESTAURANT TEQUILA BAR

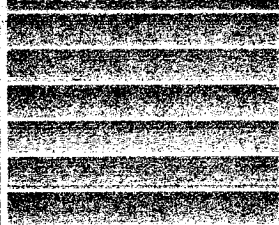


THE HONOLULU ADVERTISER: "MOQUILA IS A MUST VISIT FOR ANYONE WHO ENJOYS MEXICAN CUISINE AND A GREAT PLACE TO ENJOY A MARGARITA."

-CHARLES PASSY, PALM BEACH POST

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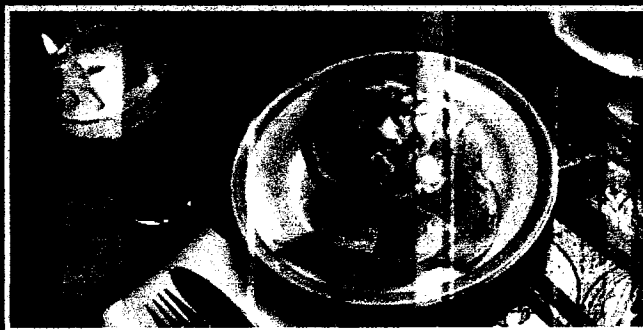
Lunch: Mon to Fri • 11:30 - 3:30
Dinner: Every Day • 4:00 - Close
Happy Hour: Mon to Fri • 5:00 - 7:00

Free Wi-Fi

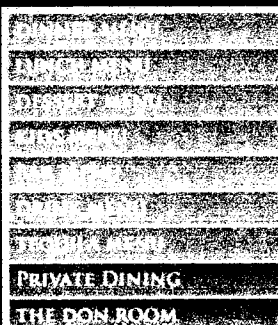
Come in and enjoy a Margarita or anyone of our Specialty Drinks while you surf the web our FREE "wi-fi".

MOQUILA

RESTAURANT TEQUILA BAR



PROMOTIONS | ABOUT | MENU | TOUR | EVENTS | VISIT | RESERVATIONS



Tequila Menu

Tequila List

Tequila - To view a list of our 200 + Tequilas click on the link

[Click Here](#)

Tequila Sampler

Experience Moquila's variety of more than 200 brands of tequila with a sample of these house favorites

Silver - Chinaco Blanco, Patron Silver, Espolon Silver, Milagro Silver \$28.00

Reposado - Patron Reposado, Gran Centenario, Herradura Reposado, Milagro Reposado \$32.00

Anejo - Patron Anejo, El Tesoro Anejo, Milagro Anejo, Don Julio Anejo \$36.00

Tequila by the Bottle

Bottle

El Tesoro "Platinum" \$120

Espolon, "Silver" \$135

Patron, "Silver" \$150

El Tesoro, "Reposado" \$150

Corozon, "Reposado" \$165

Don Julio, "Reposado" \$175

Chinaco, "Anejo" \$180

Herradura "Anejo" \$210

Sangrita Shot

Shot

Sangrita Shot- Follow your favorite tequila shot with our house-blend sangrita shot \$1.00

EXHIBIT 12

El Jardín

Restaurant & Tequila Bar



Address: 368 Santana Row, Suites 1050, 1060,
1070, San Jose, CA 95128

Phone: (408) 246 17 44

Owners: Sylvia and Eduardo Rallo
To contact the owners: [Click here](#)

General Manager: David Mendez
To contact our Manager: [Click here](#)

If you'd like to be notified of our special events,
please join our email list (and you may opt out at
any time)

E-mail list: [Click here](#)

CONTACT US

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Design: suma+

TEQUILA SELECTION

WE PROUDLY PRESENT OVER 370 TEQUILAS, MADE
FROM 100 % BLUE AGAVE

"Tequila has no history; there are no anecdotes confirming its birth. This is how it's been since the beginning of time, for tequila is a gift from the gods and they don't tend to offer fables when bestowing favors. That is the job of mortals, the children of panic and tradition."

~Mexican Poet, Alvaro Mutis~

BLANCO

Crisp, sharp, dry and clear, finished product after two distillations, unaged, preferred for pure flavor

GENTIL

Vanilla, honey, caramel, butter

\$10 1921	\$9 Corazón	\$9 Gran Centenario
\$10 4 copas	\$11 Corzo	\$9 Nativo
\$9 Aha Toro	\$8 Diamante del Cielo	\$11 Oro de Jalisco
\$14 Arette	\$10 Don Abraham	\$10 Ortigoza
\$11 Arroyo Negro	\$11 Don Anastacio	\$9 Pura Sangre
\$13 Art Nouveau	\$9 Don Eduardo	\$11 Raza Azteca
\$8 Bracero	\$12 Don Fulano Suave	\$8 Regional
\$9 Cabo Wabo	\$9 Don Rafa	\$10 Reserva del Señor
\$15 Canicas	\$13 Don Valente	\$10 Sol Dios Platinum
\$11 Cava de Oro	\$9 El Tesoro	\$11 Trago
\$9 Chaya	\$10 Fina Estampa	
\$11 Conde Azul	\$12 Frida Kahlo	

AGRESIVO

Cinnamon, chocolate, peppers

\$9 Amate	\$11 Dios Agave	\$9 Mi Viejo
\$14 Asombroso Platino	\$9 El Mante	\$11 Partida
\$12 Caballo Moro	\$10 El Viejito	\$10 Patrón
\$10 Casa Noble	\$10 Espolón	\$30 Patrón Platinum
\$9 Casa Vieja	\$14 Esperanto	\$12 Penca Azul
\$8 Conquistador	\$12 Gran Sol	\$7 Pueblo Viejo
\$9 Corralejo	\$9 Hacienda de Cristeros	\$9 Real Hacienda
\$13 Don Fulano Fuerte	\$11 Hacienda de la Flor	\$8 Reformador
\$11 Don Jesus	\$7 Honorable	\$10 Solo México
\$9 Don Nacho	\$10 Ley .925	\$8 Tres Generaciones

MODERADO

Slightly oaky, fruit nose

\$8 1800	\$11 Don Alvaro	\$7 Los Altos
\$10 30-30	\$12 Doña Carlota	\$11 Manik Artesano
\$11 7 Leguas	\$10 Don Carranza	\$8 Milagro
\$12 Acumbaro	\$9 Don Julio	\$9 Oro Azul
\$7 Cabrito	\$8 Dos Manos	\$12 Tesoro A. Onyx
\$11 Cava Antigua	\$9 El Llano	\$9 Tezón
\$9 Cazadores	\$8 Hacienda de Oro	\$8 Totem
\$9 Chinaco	\$12 Herencia Mexicana	\$8 Tres Mujeres
\$10 Cesar Monterrey	\$9 Herradura	\$8 Tres Toños
\$9 Don Agustín	\$11 La Certeza	\$11 Tierra del Sol
\$10 Don Alejo	\$12 Lapis Platinum	\$16 XQ

REPOSADO

Rested tequila, aged 60 days to less than one year in oak barrels, woody color, smoother taste than blanco tequila, great for margaritas

GENTIL

Vanilla, honey, caramel, butter

\$13 1921 Reserva Especial	\$10 Conde Azul	\$12 El Tesoro
\$11 4 copas	\$10 Corazón	\$10 Gran Centenario
\$11 Aha Toro	\$12 Corzo	\$13 Milagro Select Reserve
\$18 Arette	\$9 Cristeros	\$10 Mision Imperial
\$11 Arroyo Negro	\$9 Diamante del Cielo	\$10 Nativo
\$18 Art Nouveau	\$12 Diego Santa	\$10 Oro Azul
\$16 Artillero	\$11 Don Abraham	\$16 Oro de Jalisco Rosse
\$12 Azteca Reserva	\$12 Don Anastacio	\$9 Ollitas
\$9 Bracero	\$10 Don Agustín	\$10 Ortigoza
\$16 Canicas	\$10 Don Diego	\$10 Pura Sangre
\$12 Cava de Oro	\$10 Don Eduardo	\$11 Quita Penas
\$10 Centinela	\$13 Don Fulano	\$12 Raza Azteca
\$10 Chaya	\$12 Don Jesus	\$9 Regional
\$15 Clase Azul	\$10 Don Nacho	\$12 Trago
\$16 Cofradia Iguanas	\$14 Don Valente	

AGRESIVO

Cinnamon, chocolate, peppers

\$9 1800	\$12 Dios Agave	\$12 Los Azulejos
\$9 Aguila	\$10 El Mante	\$11 Mexicanissimo Cactus
\$11 Agave	\$9 El Reformador	\$12 Partida
\$10 Amate	\$11 El Viejito	\$14 Penca Azul
\$13 Caballo Moro	\$11 Espolón	\$15 Pepe Vinoria
\$11 Casa Noble	\$15 Esperanto	\$8 Pueblo Viejo
\$10 Casa Vieja	\$11 Fina Estampa	\$10 Real de Penjamo
\$12 Cava Santa	\$9 Generacion X	\$10 Real Hacienda
\$9 Chamucos	\$13 Gran Sol	\$11 Reserva del Señor
\$9 Conquistador	\$12 Hacienda De La Flor	\$9 Tres Generaciones
\$10 Corralejo	\$11 Hacienda Los Agaves	\$9 Tres Toños
\$8 Cuervo Tradicional	\$12 Herencia de Villa	\$11 Solo México
\$12 Don Camilo	\$8 Honorable	

REPOSADO

Rested tequila, aged 60 days to less than one year in oak barrels, woody color, smoother taste than blanco tequila, great for margaritas

MODERADO

Slightly oaky, fruit nose

\$11 1921	\$11 Don Carranza	\$12 Mi Tierra
\$11 30-30	\$9 Dos Manos	\$9 Milagro
\$8 4 Vientos	\$11 El Llano	\$11 Orgullo de Jalisco
\$12 7 Leguas	\$11 El Mayor	\$11 Patrón
\$13 Acumbaro	\$12 El Redentor	\$8 Puerto Vallarta
\$20 Asombroso XI	\$15 Frida Kahlo	\$10 Revolución
\$13 Berruoco	\$16 Gusano Real	\$11 Rey de Copas
\$12 Berruoco Single Barrel	\$9 Hacienda de Oro	\$9 Totem
\$9 Buen Amigo	\$10 Herencia de Plata	\$9 Tres Mujeres
\$11 Cabo Wabo	\$13 Herencia Mexicana	\$8 Sauza Hornitos
\$8 Cabrito	\$10 Herradura Antiguo	\$9 Sembrador
\$9 Carmessi	\$10 Herradura	\$10 Tenoch
\$10 Casta Pasión	\$9 Jalisiense	\$14 Tesoro A. Onyx
\$10 Cazadores	\$14 Jarro Viejo	\$10 Tezón
\$13 Cava Antigua	\$12 La Certeza	\$12 Tonalá
\$10 Chinaco	\$20 Lapis	\$9 Último
\$12 Charrería	\$11 Ley .925	\$18 XQ
\$11 Cesar Monterrey	\$12 Los Arangos	\$11 Zafarrancho
\$11 Don Alejo	\$9 Los Altos	\$9 Zircón Azul
\$10 Don Julio	\$12 Manik	
\$29 Don Tacho	\$13 Marquex de Valencia	
\$13 Doña Carlota	\$12 Mexicanissimo Sombbrero	

AÑEJO

Aged for one year or more years in oak barrels, darker than reposado tequila, distinctive woody flavor, recommended for sipping

AGRESIVO

Cinnamon, chocolate, peppers

\$25 Agave Artesanal	\$10 El Conquistador	\$10 Honorable
\$12 Amate	\$19 El Gran Viejo	\$10 Nativo
\$16 Caballo Moro	\$20 El Jimador	\$13 Partida
\$12 Casa Noble	\$11 El Mante	\$19 Penca Azul
\$11 Casa Vieja	\$10 El Reformador	\$9 Pueblo Viejo
\$11 Chinaco	\$12 El Viejito	\$12 Real Hacienda
\$11 Corralejo	\$12 Espolón	\$10 Río de Plata
\$13 Don Camilo	\$12 Ley .925	\$12 Solo México
\$13 Don Jesus	\$14 Gran Sol	\$14 Stallion
\$14 Doña Carlota	\$13 Herencia de Villa	\$10 Tres Generaciones

GENTIL

Vanilla, honey, caramel, butter

\$13 4 Copas	\$10 Don Abraham	\$14 Ortigoza
\$12 Aha Toro	\$13 Don Anastacio	\$12 Patrón
\$25 Art Nouveau	\$11 Don Eduardo	\$12 Pura Sangre
\$10 Bracero	\$18 Don Fernando	\$13 Real de Penjamo Ultra
\$12 Cabo Wabo	\$28 Don Fulano	\$10 Regional
\$19 Canicas	\$11 Don Julio	\$12 Rey de Copas
\$13 Casta Pasión	\$24 Don Julio 1942	\$16 Tesoro Reserva
\$13 Cava de Oro	\$16 Don Valente	\$13 Trago
\$11 Chaya	\$11 El Charro	\$12 Tonalá 2 Años
\$15 Centinela 3 years	\$25 El Tesoro Paradiso	\$18 Tonalá 4 Años
\$12 Cesar Monterrey	\$12 Fina Estampa	
\$20 Clase Azul	\$20 Goyri	
\$20 Cofradia Iguanas	\$11 Gran Centenario	
\$13 Conde Azul	\$18 Gusano Real	
\$11 Corazón	\$11 Mi Viejo	
\$13 Corzo	\$16 Milagro Select Reserve	
\$10 Diamante del Cielo	\$11 Oro Azul	

MODERADO

Slightly oaky, fruit nose

\$10 1800	\$18 El Tirador	\$10 Totem
\$18 1800 Millenium	\$20 Esperanto	\$16 Tesoro A. Onyx
\$12 30-30	\$24 Frida Kahlo	\$11 Tezón
\$13 7 Leguas	\$10 Hacienda de Oro	\$14 Tres Manos
\$16 Acumbaro	\$15 Herencia Mexicana	\$10 Tres Toños
\$20 Azulejos	\$10 Herencia de Plata	\$20 XQ
\$16 Berruoco	\$11 Herradura	
\$10 Cantera	\$13 La Certeza	
\$14 Cava Antigua	\$25 Lapis	
\$11 Cazadores	\$9 Los Altos	
\$11 Centinela	\$13 Manik	
\$13 Cofradia Cactus	\$12 Mi Tierra	
\$13 Don Alvaro	\$12 Mi Viejo Extra	
\$12 Don Carranza	\$10 Milagro	
\$10 Dos Manos	\$11 Real de Penjamo	
\$12 El Amo	\$18 Reserva de la Familia	
\$12 El Llano	\$12 Reserva del Señor	
\$11 El Mayor	\$12 Rey de Copas	
\$11 El Tesoro	\$12 Sol Dios	

EXHIBIT 13

La SANDÍA

MODERN MEXICAN CUISINE

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Modern ingredients with contemporary cooking techniques to create lighter dishes with vibrant, contrasting flavors. My recipes have now become known as Modern Mexican Cuisine.

I am fortunate to have several successful restaurants, and I am continually driven by my earliest influences and fondest remembrances. La Sandia is in many ways a look back to my beginnings. I have tried to adopt the



LIVE MUSIC ON THE PATIO

every thursday starting july 3
6-8:30pm

join us on our patio for northfield stapleton's main street live concert series and chef richard sandoval's authentic mexican cooking.

min \$20 per guest on the patio during the main street live concert series.

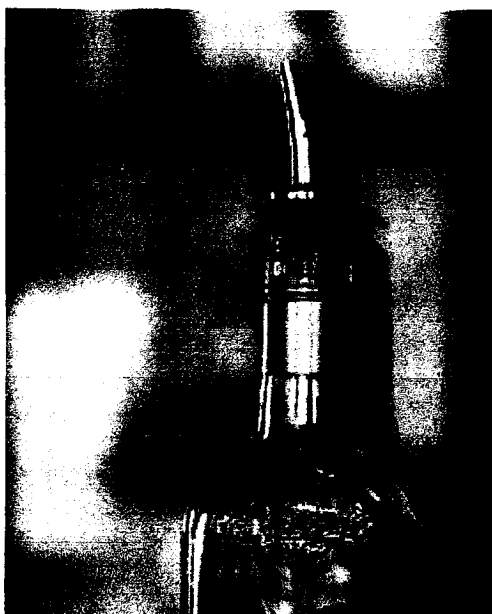
call now to reserve your spot

[CLICK HERE FOR CONCERT SCHEDULE](#)

MONTHLY TEQUILA TASTINGS

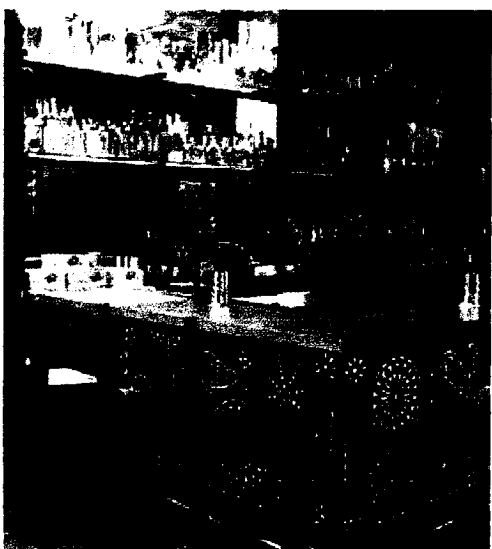
join us for a tasting of fine tequilas paired with signature botanas
\$15 guest

7:30-9:30pm



thurs, jul 24 - casa noble & corralejo
thurs, aug 28 - milagro
thurs, sep 25 - jose cuervo & don julio

space is limited, reserve your spot today!



HAPPY HOUR

monday - saturday 3-6:30pm

sunday all day

join us in the lounge or at our tequila bar for

cocktails, wine & beer for \$4-\$6

mexico city style tacos for \$2 each

Business Hours

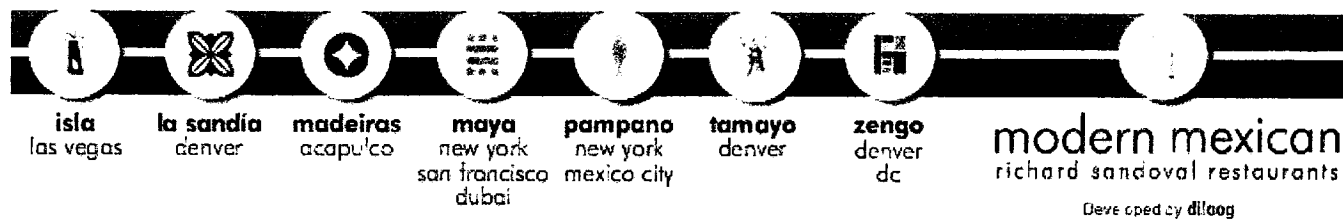
Sunday - Thursday | 11:00 am - 9:00 pm
Friday & Saturday | 11:00 am - 10:00 pm



CLICK HERE FOR A MAP TO

La **SANDÍA**

La Sandía Denver | 8340 Northfield Boulevard, Unit 1690, Denver, CO 80238 | Tel. 303.373.9100





MEZCALERÍA MODERNA | DENVER

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El Tequila

Tequila is made from distilling the fermented sap of the agave plant. Agave, from the Greek "Magnificent", is a member of the Lily family and is known as Maguey in Mexico. The Aztecs considered the agave plant a "gift from the gods" - and so do we. There are more than 400 agave varieties. One, however is permitted in the production of tequila, the Agave Tequilana Weber of Blue Agave. Mezcal can be made from other species of Agave, therefore

"all tequila is mezcal, but not all mezcal is tequila"

Tequila Flights

Three 3/4-ounce Tequilas in mini shots with wedges of limes and lemons, rock salt and a glass of homemade sangrita.

HORIZONTAL TEQUILA TASTING

Choose three of the same style 14.

VERTICAL TEQUILA TASTING

Choose three different styles 14.

1800 / Cazadores / Corralejo / Don Eduardo / El Jimador
El Conquistador / Herradura / Milagro / Espolon



BLANCOS

~ Robust, not aged white tequila

- 1800 ~ clean / smooth 7.
- 1921 ~ pepper / citrus / smooth 8.
- "7" LEGUAS ~ rich flavor / citrus 8.
- CAZADORES ~ slightly sweet / soft finish 8.
- CESAR MONTERREY ~ fresh / sweet agave flavor / smooth 7.
- CHINACO ~ smoky / warm / salty 10.
- CORAZÓN ~ pineapple / pepper finish 9.
- CORRALEJO ~ rich / powerful flavor 7.
- CORZO ~ elegant / citrus / herbs 9.
- DON ALVARO ~ fresh aroma / crisp / spicy 8.
- DON EDUARDO ~ citrus / mint / fresh 8.
- DON JULIO ~ ultra smooth / citrus / black pepper 9.
- DOS LUNAS ~ citrus / olive / smooth finish 8.
- EL CONQUISTADOR ~ lemon / crisp / clear 7.
- EL DIAMANTE DEL CIELO ~ floral / herbal / spicy 10.

EL JIMADOR ~ grass / herbs / licorice 7.
 EL TESORO PLATINUM ~ true essence of agave 10.
 ESPOLON ~ green olive / white pepper / lingering finish 8.
 GRAN CENTENARIO ~ herbal / citrus / smooth 9.
 HACIENDA DEL CRISTERO ~ crisp / clean / smooth 9.
 HERENCIA DE LA PLATA ~ smoky / spicy / sweet 8.
 HERRADURA SILVER ~ smoky / herbal / citrus 8.
 LA CERTEZA ~ black pepper / citrus / smooth 7.
 MILAGRO ~ herbal / citrus / slightly briny 7.
 PARTIDA ~ clean / crisp 11.
 PATRÓN ~ crisp / clean / citrus 10.
 PATRÓN PLATINUM ~ fresh / citrus / elegant 30.
 SAUZA TRES GENERACIONES ~ medium / minty 8.
 TEZON ~ pure agave essence and aroma / honey 12.



REPOSADOS

~ Refined, aged 2 ~ 12 months in oak barrels

1800 ~ vanilla / smoke 8.
 1921 ~ rich agave / spice / complex 10.
 "7" LEGUAS ~ aromatic wood / caramel 10.
 CABRITO ~ sweet flavor / caramel / chamomile 8.
 CASTA ~ strong agave / orange blossoms 9.
 CAZADORES ~ toffee aroma / light fruit / pepper 9.
 CESAR MONTERREY ~ rich and complex flavor 9.
 CHINACO ~ herbaceous / fruity / spicy 11.
 CORAZÓN ~ silky agave / bell pepper / herbal 10.
 CORRALEJO ~ rich / vanilla 8.
 CORZO ~ oak / honey 10.
 CUERVO TRADITIONAL ~ herbaceous / cooked agave 7.
 DON EDUARDO ~ crème brulee / tropical flowers / very smooth finish 9.
 DON JULIO ~ pear / apple / vanilla / chocolate 10.
 DOS LUNAS ~ vanilla / caramel / smooth finish 9.
 EL CONQUISTADOR ~ butterscotch / rich and smooth 8.
 EL DIAMANTE DEL CIELO ~ vanilla / caramel / silky smooth 11.
 EL JIMADOR ~ clean vanilla aroma / smooth 8.
 EL MAYOR ~ fruity / floral nose 8.
 EL TESORO REPOSADO ~ spicy / smooth 11.
 ESPOLON ~ pineapple husks / tropical flavors 10.
 GRAN CENTENARIO ~ slightly oaky / mild spice 10.
 HERENCIA DE LA PLATA ~ sweet fruit / pepper 9.
 HERRADURA ~ grass / citrus / honey 9.
 HUSSONGS ~ sweet / grilled pepper 8.
 LA CERTEZA ~ butterscotch / roasted cinnamon / rich finish 8.
 MILAGRO ~ light / fruit notes / spicy finish 8.
 MILAGRO SELECT BARREL RESERVE ~ vanilla / honey 18.
 ORO AZUL ~ vibrant / dried tropical fruits 8.
 PARTIDA ~ sweet / rich / oaky 12.
 PATRÓN ~ fresh / hints of oak 11.
 SAUZA HORNITOS ~ medium / pepper / buttery finish 8.
 SAUZA TRES GENERACIONES ~ smooth / rich 9.
 TEZON ~ pepper / citrus / smoke 13.

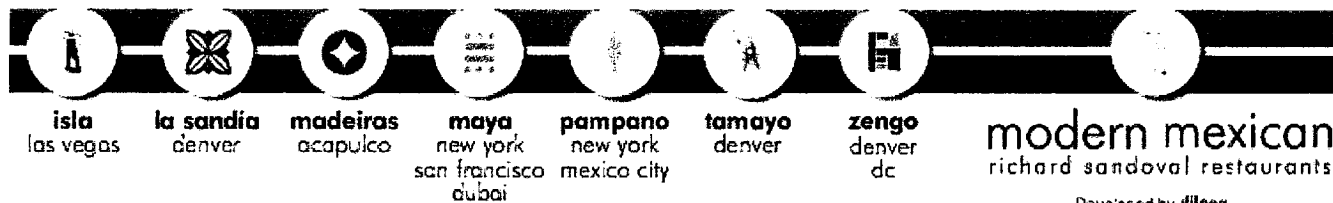


AÑEJOS

~ Smooth~full bodied, aged at least one year in oak barrels

1800 ~ caramel / nut fudge / peppery 9.
 1921 RESERVA ESPECIAL ~ light wood / caramel / harmonious 11.
 "7" LEGUAS ~ delicate oak / butterscotch / full bodied 11.
 CAZADORES ~ authentic smooth flavor 10.
 CESAR MONTERREY ~ complex flavors / ultra smooth 11.
 CHINACO ~ grilled tropical fruit / cinnamon 13.
 CORAZÓN ~ vanilla / citrus / herbal notes 12.
 CORRALEJO ~ vanilla / mild oak 13.
 CORZO ~ dark / full / oak 12.
 CUERVO RESERVA DE LA FAMILIA ~ almonds / cinnamon / silky texture 20.

DON ALVARO ~ complex agave / strong oak 13.
 DON EDUARDO ~ rich / full / smoky 10.
 DON JULIO ~ medium / wild honey / grapefruit 11.
 DON JULIO 1942 ~ vanilla / toffee / silky smooth 23.
 DON JULIO REAL ~ vanilla / sweet oak / elegant finish 45.
 DOS LUNAS ~ butterscotch / smooth 10.
 EL CONQUISTADOR ~ spicy / slightly sweet finish 9.
 EL DIAMANTE DEL CIELO ~ toffee / spicy buttery 13.
 EL JIMADOR ~ cinnamon / super smooth 12.
 EL MAYOR RESERVE ~ medium bodied / mineral / earthy 9.
 EL TESORO AÑEJO ~ aged two years in bourbon barrels 12.
 EL TESORO PARADISO ~ 5 yr old blend / aged in cognac barrels 25.
 ESPOLON ~ smooth / rich / slightly salty 11.
 HERENCIA DE LA PLATA ~ caramel / baking spices / refined 10.
 HERRADURA ~ dark toffee aromas / oaky 10.
 HERRADURA SELECCION SUPREMA ~ butterscotch / vanilla / smooth finish 40.
 GRAN CENTENARIO ~ vanilla / velvet finish 11.
 LA CERTEZA ~ toasted almonds / vanilla beans / elegant 10.
 MILAGRO ~ medium / butterscotch / grilled fruits 9.
 MILAGRO SELECT BARREL RESERVE ~ triple distilled / caramel / butterscotch 21.
 ORO AZUL ~ toffee / vanilla / spice 11.
 PARTIDA ~ herbs / butter 13.
 PATRÓN ~ grapefruit / orange / mint 12.
 SAUZA TRES GENERACIONES ~ honey / balanced finish 10.
 TEZÓN ~ caramel / baking spices / refined 14.



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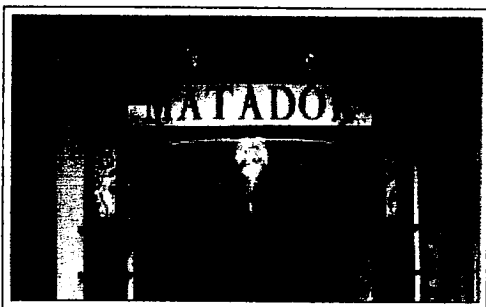
Word Mark	LA SANDIA
Translations	The English translation of the word "LA SANDIA" in the mark is THE WATERMELON.
Goods and Services	IC 043. US 100 101. G & S: Restaurant services. FIRST USE: 20061026. FIRST USE IN COMMERCE: 20061026
Standard Characters Claimed	
Mark Drawing Code	(4) STANDARD CHARACTER MARK
Serial Number	78896995
Filing Date	May 31, 2006
Current Filing Basis	1A
Original Filing Basis	1B
Published for Opposition	August 28, 2007
Owner	(APPLICANT) Modern Mexican Restaurants, Inc. CORPORATION COLORADO 1400 Larimer Street Denver COLORADO 80202
Attorney of Record	Daniel C. Cotman
Type of Mark	SERVICE MARK
Register	PRINCIPAL
Live/Dead Indicator	LIVE

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- REDMOND
- TACOMA

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In addition to the Northwest's premier Tequila menu, we offer a full bar, including our own delicious specialty cocktails. We also have a variety of domestic and import beers and wines by the glass or the bottle. Visit us during Happy Hour every day from 4pm to 6pm and again from 10pm to 1am for \$4 and \$5 appetizers.

- [TEQUILA MENU](#)
- [SPECIALTY COCKTAILS](#)
- [WINE](#)
- [BEER](#)

THE MATADOR

CLOSE ☒

- | TEQUILA |
- SPECIALTY |
- WINE |
- BEER |

Blanco

1800 Silver
Aha Toro Blanco
Cazadores Blanco
Casa Noble Blanco
Chinaco Blanco
Corazon Blanco
Corralejo Blanco
Corzo Silver
Cuervo Gold
Don Eduardo Blanco
Don Julio Silver
El Conquistador Blanco
Gran Centenario Plata
Hacienda del Cristero Blanco
Herradura Blanco
Herradura Silver
Patron Platinum Gran
Patron Silver
Porfidio Plata
Sauza Gold
Sauza Tres Generaciones Plata

Reposado

1800 Reposado
Aha Toro Reposado
Cabo Wabo
Cazadores Reposado
Casa Noble Reposado

Chamucos Reposado
Chinaco Reposado
Cielo Reposado
Corazon Reposado
Corralejo Reposado
Corzo Reposado
Cuervo Tradicional
Don Camilo Reposado
Don Eduardo Reposado
Don Julio Reposado
El Conquistador Reposado
El Jimador Reposado
El Tesoro Reposado
Gran Centenario Reposado
Herradura Gold Reposado
Herradura Reposado
Hussongs Reposado
Milagro Reposado
Milagro Barrel Select Reposado
Sauza Hornitos Reposado
Sauza Tres Generaciones Reposado
Zapopan Reposado

Añejo

1800 Anejo
Aha Toro Anejo
Cazadores Anejo
Casa Noble Anejo
Chinaco Anejo
Cielo Anejo
Corazon Anejo
Corralejo Anejo
Cuervo 1800 Edicion Meleno
Cuervo Reserva De La Familia
Don Camilo Anejo
Don Eduardo Anejo
Don Julio Anejo
Don Julio 1942
Don Julio Real
El Conquistador Anejo
El Tesoro Anejo
El Tesoro Paradiso
El Tirador Anejo
Gran Centenario Anejo
Herradura Anejo
Herradura Seleccion Suprema
Milagro Barrel Select Anejo
Partida Anejo
Patron Anejo

Sauza Conmemorativo Anejo
Sauza Tres Generaciones Anejo
Stallion Anejo
Tonala Anejo
Tonala Suprema

EXHIBIT 15



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5	79021775	3258895	AMEDEI	TARR	LIVE
6	79020847	3340115	SOUTH AFRICA 2010	TARR	LIVE
7	79014910	3136068	VICTIM	TARR	LIVE
8	79012260	3139303	LIVE IN ITALIAN S.PELLEGRINO	TARR	LIVE
9	79004476	3233520	FIFA CLUB WORLD CHAMPIONSHIP	TARR	LIVE
10	78860673		CUERVO MAGIC	TARR	LIVE
11	78949155		MERCURIO	TARR	DEAD
12	78870316		BARRY MANILOW'S COPACABANA	TARR	LIVE
13	78673790		AVE REVOLUCION	TARR	DEAD
14	78669740		TRES AGAVES MEXICAN KITCHEN & TEQUILA LOUNGE	TARR	LIVE
15	78545785		"BIENVENIDOS" ; "SINCE 1967"	TARR	DEAD
16	78340394		ZWEISTEIN	TARR	LIVE
17	78453742		BRAIN DRINK	TARR	LIVE
18	78453746		HAVE A BRAINY DAY	TARR	LIVE
19	78290913		FENG SHUI	TARR	DEAD
20	78453749		ZWEISTEIN BRAIN DRINK	TARR	LIVE
21	78454298		E=MC2	TARR	LIVE
22	78428889	3027256	GERMANY 2006	TARR	LIVE

23	78383749		TWO-QUILA MARGARITAS	TARR	DEAD
24	78326383		AMOR A LA MEXICANA	TARR	DEAD
25	78308176		AGAVE AZUL MEXICAN GRILL AND TEQUILA BAR	TARR	DEAD
26	78237936		PLANTER'S CLUB	TARR	DEAD
27	78141299		NO BULL	TARR	DEAD
28	78020086		TEQUILADRINKER	TARR	DEAD
29	78009050	2677984		TARR	LIVE
30	78009049	2816966		TARR	LIVE
31	77250890		DEATH & CO	TARR	LIVE
32	77306253		MUNDO DEL TEQUILA	TARR	LIVE
33	77319928		CARIBBEAN COOKER	TARR	LIVE
34	77306597		AGAVE WORLD	TARR	LIVE
35	77306444		TEQUILA WORLD	TARR	LIVE
36	77306367		MUNDO DEL AGAVE	TARR	LIVE
37	77055365		VICENTE ROJAS	TARR	LIVE
38	77209372		RUMBARITA	TARR	LIVE
39	77139185		WINTUK CIRQUE DU SOLEIL	TARR	LIVE
40	77140002		WINTUK	TARR	LIVE
41	77055214		ROJEÑA	TARR	LIVE
42	77055441		CAMICHINES	TARR	LIVE
43	77088942			TARR	LIVE
44	77088929		BUDDHA DOG	TARR	LIVE
45	76655466		AIDA DAS CLUBSCHIFF	TARR	DEAD
46	76977012	2930450		TARR	LIVE
47	76496649	3094609	A TIME TO MAKE FRIENDS	TARR	LIVE
48	76477510	3037076	GERMANY 2006	TARR	LIVE
49	76453277		FUTURE	TARR	LIVE
50	76440024	2831365	UEFA EURO 2004 PORTUGAL	TARR	LIVE
51	76399361		FIFA WOMEN'S WORLD CUP CHINA 2003	TARR	DEAD
52	76399360	3037050	FIFA WOMEN'S WORLD CUP	TARR	LIVE
53	76386072	3105453	MUNDIAL 2006	TARR	LIVE
54	76384698	2837732	INSPIRING GLOBAL ENJOYMENT	TARR	LIVE
55	76355425	3051994		TARR	LIVE
56	76305356		PURPLE TURTLE	TARR	DEAD
57	76259748		CUERVO MAGIC	TARR	DEAD
58	76229937	2796592	EXTREME BULL	TARR	LIVE
59	76181569	3113330	BIGGLES	TARR	LIVE
60	76131113		PUBSERVE	TARR	DEAD
61	76063898	2661401	FIFA	TARR	LIVE
62	76009746	2665107		TARR	LIVE
63	76009738	2645052	FIFA WORLD CUP	TARR	LIVE
64	75917399	2622850	HAKKASAN	TARR	LIVE
65	75832421	2928453	VESPA	TARR	LIVE
66	75788831	2954008	BULL	TARR	LIVE

67	75788830		BULLSHIT	TARR	DEAD
68	75788829	2616240	BLACK BULL	TARR	LIVE
69	75788825	2545746	FLYING BULL	TARR	LIVE
70	75788822	2590273	FUNKY BULL	TARR	LIVE
71	75788821	2543825	GOLDEN BULL	TARR	LIVE
72	75788820	2596622	POWER BULL	TARR	LIVE
73	75788819	2548820	BAD BULL	TARR	LIVE
74	75788818	2560956	ENERGY BULL	TARR	LIVE
75	75788817	2524019	VODKA BULL	TARR	LIVE
76	75788816	2644949	LORD BULL	TARR	LIVE
77	75788815	2947047	BULL RUSH	TARR	LIVE
78	75788814	2524018	BULLERO	TARR	LIVE
79	75592258			TARR	DEAD
80	75568018		AY CHIHUAHUA	TARR	DEAD
81	75487276			TARR	DEAD
82	75464899		ONE PLANET. ONE FUTURE.	TARR	DEAD
83	74549807	1950385	GARDUNO'S CHILE PACKING COMPANY	TARR	LIVE
84	74549806	2013016	GARDUNO'S	TARR	LIVE
85	74549805	1962755	GARDUNO'S	TARR	LIVE
86	74215138	1766041	DUO O CENTER	TARR	DEAD

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EXHIBIT 16

tapas

drinks

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JALEO
 tapas - bar

About Us

Under the direction of Bon Appetit's Chef of the Year, José Andrés, Jaleo's menu offers diners an extensive menu of over 60 different hot and cold tapas, little dishes, reflecting the rich regional diversity of classical and contemporary Spanish cuisine. The bar boasts a wide variety of Spanish red, white and rosé wines, available by the glass, as well as a selection of sherries.

Jaleo means "uproar, revelry, merry-making" in Spanish and the restaurant takes its name from the John Singer Sargent painting that hangs in the Isabella Stewart Gardner Museum in Boston. The energy and vitality of the painting are reflected in each of Jaleo's locations which are dominated by large murals inspired Sargent's flamenco dancer.

Jaleo is brought to you by Roberto Alvarez, Rob Wilder, José Andrés and Antoni Yelamos, the creative team behind some of Washington's favorite restaurants: Jaleo, Café Atlantico, Zaytinya, minibar by jose andres and Oyamel.



José Andrés
 Executive Chef

2007 Who's Who in American Food and Drink, James Beard Association

2006 Chef of the Year:

Restaurant Association of Metropolitan Washington (RAMW)

2004 *Bon Appetit's* Chef of the Year

2004 *Food & Wine* Tastemaker

2003 Winner James Beard Award, Best Chef Mid-Atlantic.



THINK
GROUP

Downtown (202) 628-7949

Bethesda (301) 913-6003

Crystal City (703) 413-9181

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crystal.city@jaleo.com - 703-413-9181

Washington, DC 20004

Bethesda, MD 20814

Arlington, VA 22202

tapas

drinks

info


JALEO
tapas - bar

¿Qué hay de nuevo?

- Jaleo Crystal City has new hours.
Open Tuesday through Sunday for lunch and dinner.
Closed Mondays.
- Be sure to check out José Andrés' new cooking series for PBS, *Made in Spain*. Saturdays at 12:30pm on Washington's WETA. Check your local PBS station to find when it's showing in your area.

made in spain

- *Made in Spain*, the companion book to José's public television series *Made in Spain*, is now available for pre-order!
- ¡Enhorabuena José! The James Beard Foundation nominated José Andrés Outstanding Chef more information...
- Heading to a show? Jaleo now offers a special pre-theatre menu from 5:00-7:00 pm, Tuesday thru Saturday. Ask your server

The Washington Post's 2007 Fall Dining Guide

*** (out of four)

"It's hard to tire of a menu that offers more than 70 dishes, especially when the flavors are Spanish and they're coming from this kitchen. Jaleo is the leader of the local tapas pack: consistent, reliable, delicious. . . Jaleo makes you wish you had a bigger stomach." – Tom Sietsema [read the full review](#)

Events at Jaleo

Choose your destination

Washington, DC ~ Bethesda, MD ~ Arlington, VA

¿Que esta pasando?

Check out Jaleo's events calendar!

Stay informed!

Sign up for Jaleo's mailing list!

Questions?

Read Jaleo's FAQ

Order José's books!



Reserve a table



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